

# IMPERIAL

### FESTIVE DINING

To book, please call us on 01271 345861 or book online at brend-imperial.co.uk FROM FESTIVE AFTERNOON TEAS TO FESTIVE LUNCHES OR DINNERS, WE WILL MAKE SURE YOUR EXPERIENCE IS A MEMORABLE ONE.

Gather friends, colleagues and loved ones this festive season and celebrate the most wonderful time of year. With a sprinkling of festive magic in every corner, The Imperial Hotel is the ideal location for your festive feast.

Our award-winning kitchen and attentive staff will take care of everything, all you have to worry about is pulling the crackers and indulging in festive delights.

Our Festive Lunches, Afternoon Teas and Dinners are available from 15 November to 21 December 2024.

# Memorable FESTIVE LUNCHES

THE PERFECT EXCUSE TO CATCH UP WITH YOUR NEAREST AND DEAREST DURING THE FESTIVE SEASON

Choose the Imperial Hotel for your festive luncheon where nothing is short of perfection. Tuck into our Chef's fantastic menu bursting with wonderful winter flavours and inventive festive twists when you enjoy a festive lunch with us.

**15 NOVEMBER TO** 21 DECEMBER 2024 Served Daily 12pm - 2pm Tea or Coffee and Mince Pie Included 

2 COURSES

£25 per person

3 COURSES £31 per person

To book, please call us on 01271 345861 or book online at brend-imperial.co.uk



Scan the OR Code above to view our menus. pre-order form and book online **FESTIVE LUNCH MENU** 

**Roasted Butternut & Sweet Potato Soup** Brioche & Parmesan Crumbs G D S SU SO C

Chicken Liver Paté

Cranberry Jelly, Focaccia Toast, Plum Chutney G E D SU S SO

Stilton & Roasted Chestnut Tart Pickled Pear. Watercress

GEDSUNP

Oak Smoked Scottish Salmon

Salmon Mousse, Capers, St Clements Mayo F D E SU

++++

### **Roast Local Turkey**

Pork & Apricot Seasoning, Chipolata Roll, Cranberry Jam G E SU C

### Slow Cooked Flat Iron Steak

Chestnut Mushrooms in Red Wine, Beef Fat Crumb, Crisp Kale DSUCG

Poached Fillets of Cornish Sole Crayfish Butter, Prosecco Sauce F CR D SU C

#### Pearl Barley Risotto

Roasted Chestnuts, Pomegranate, Kale, Parmesan GDSUCNP

All served with Roast Potatoes, Baby New Potatoes, Carrots, Honey Baked Parsnip and Button Sprouts D SU

\*\*\*\*

Dark Chocolate & Baileys Ganache Rum & Raisin Ice Cream, Warm Brownie

G E D SU N P SO St Clements Tart

Water Ice, Spiced Rum Syrup G E D SU

**Christmas Pudding** Brandy Cream Sauce G E D SU N P SO

Mulled Wine Pear & Almond Mess DSILENP

**Fresh Fruit Salad** Pouring Or Clotted Cream



## AFTERNOON TEAS

DE-STRESS IN THE RUN UP TO CHRISTMAS WITH A FESTIVE AFTERNOON TEA AT THE IMPERIAL

15 NOVEMBER TO 21 DECEMBER 2024 Served Daily | 2pm - 6pm £23 per person Enjoy a simply splendid Festive Afternoon in the warm and cosy setting of our Terrace Lounge. Set the scene with a glass of bubbly, followed by a tempting line-up of dainty sandwiches, warm scones, mince pies and homemade cakes and pastries.

> To book, please call us on 01271 345861 or book online at brend-imperial.co.uk

### AFTERNOON TEA MENU

Loose Leaf Teas Fruit Infusions Speciality Coffees \*\*\*\* Festive Jam, Clotted Cream Cranberry, Orange & Raisin Scone Mince Pie Chocolate & Baileys Ganache Mulled Wine Jelly Macaroons St Clements Tart G E D SU S SO N P \*\*\*\*

Egg Mayonnaise Bun Smoked Salmon & St. Clements Mayonnaise Cheese & Festive Pickle G E D SU S SO F C

ADD SOME SPARKLE

Glass of Prosecco £9.75 or Full Bottle £37

Moet & Chandon 1/4 Bottle £22 House Champagne £70

Scan the QR Code above to view our menus, pre-order form and book online

Delightful

## FESTIVE DINNERS

### SATURDAY

FESTIVE DINNER, COCKTAIL, TEA OR COFFEE PLUS LIVE MUSIC FROM TAMSIN BALL & CASINO EVENING

£55 per person

Saturday 16, 23, 30 November. 7, 14 & 21 December If you're after festive cheer paired with award-winning cuisine then look no further than our festive evenings, with live music from Tamsin Ball plus 4 course dinner including tea or coffee and complimentary cocktail what's not to enjoy?! To book, please call us on 01271 345861 or book online at brend-imperial.co.uk

### SATURDAY MENU

Broccoli, Stilton & Salted Walnut Soup D SU C N P

Oak Smoked Salmon & Prawn Plate Tomato & Brandy Mayonnaise G E D SU SO S F CR

Local Game Terrine

Mustard Pickles, Port Jelly G E D SU M SO S

Camembert, Fig & Onion Tart

Pink Peppercorn Cream E G D SU

King Scallop and Prawns

In Thai Coconut Curry MO CR D SU C Champagne Sorbet

SU

\*\*\*\*

#### Westcountry Beef Fillet Wellington

Chestnut Mushroom Duxelle, Roast Onion Purée, Madeira Wine Sauce G E D SU C

**Roast Local Turkey** 

Confit Leg, Pork & Apricot Seasoning, Chipolata, Cranberry Jam D E D SU C

Grilled Sea Bass Fillets Lobster Risotto, Pickled Apples, Sprout Leaves F CR D SU C

Roasted Cauliflower

Butter Bean Purée, Chimichurri, Hazelnuts

All served with Hasselback Potatoes, Baby New Potatoes, Glazed Carrots, Honey Baked Parsnips, Button Sprouts p su

\*\*\*\*

### White Chocolate Cremeux

Red Cherries, Pistachio Biscotti D SU N P G E Eggnog Tart Christmas Pudding Ice Cream G E D SU SO N P Festive Berry & Mulled Wine Mess SU E D

Christmas Pudding Brandy Cream Sauce G E D SU N P SO Ice Cream & Sorbet Selection G D E N P SO

Westcountry Cheese Selection

Devon blue, Godminster Cheddar and Somerset Brie G E D SU C N P SO S Fresh Fruit Salad Pouring or Clotted Cream



Scan the QR Code above to iew our menus pre-order form and book online

Mafe a NIGHT OF IT



ADD BREAKFAST FOR £15 PER PERSON

lf you don't want the stress of		
getting home, you can simply go		
upstairs and let us take care of		
everything, plus for £15 per person,		
you can add a delicious breakfast to		
cure any sore heads.		

ROOM TYPE	ROOM ONLY	WAS
Small Double	115	145
Standard	135	165
Superior	165	195
Superior River	195	225
Deluxe	225	255
State	255	285
Single	100	130

Prices are per room per night

### **BOOKING TERMS AND CONDITIONS**

Tables of 6 or more require a £10 per person non refundable deposit at the time of booking. We require the full remaining payment, along with the final number and pre-order no later than 7 days prior to the event. We regret that should your numbers drop after the final payment has been made, no refund or credit will be given for those who do not attend.

Please let us know of any allergies we should be aware of. Adults need around 2000 Kcal a day. Calorific values of each menu item are available, please ask for a copy.

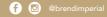
D DAIRY | G GLUTEN | M MUSTARD | MO MOLLUSC | CR CRUSTACEAN | C CELERY | N NUTS F FISH | SU SULPHUR DIOXIDE | S SESAME | SO SOYA | P PEANUTS | L LUPIN





### I M P E R I A L

01271 345861 | reservations@brend-imperial.co.uk | www.brend-imperial.co.uk





HOTELS | RESTAURANTS | SPAS