

# Memorable FESTIVE LUNCHESES

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.

To book,  
please call us on  
01271 345861  
or book online at  
[brend-imperial.co.uk](http://brend-imperial.co.uk)



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

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

## 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  
G E D SU N P

### Oak Smoked Scottish Salmon

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

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### 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  
D SU C G

### Poached Fillets of Cornish Sole

Crayfish Butter, Prosecco Sauce  
F CR D SU C

### Pearl Barley Risotto

Roasted Chestnuts, Pomegranate, Kale, Parmesan  
G D SU C N P

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

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### 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

D SU E N P

### Fresh Fruit Salad

Pouring Or Clotted Cream  
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