



2025

FESTIVE DINING





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 17th November to 22nd December.

To book call
01271 345861

Visit brend-imperial.co.uk
or scan QR code



FESTIVE LUNCHES

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

17 November to 22 December

Served Daily Monday - Saturday 12pm - 2pm

2 courses **£27.50** | 3 courses **£35**
per person and includes tea or coffee and mince pie

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 call
01271 345861

Visit brend-imperial.co.uk
or scan QR code



FESTIVE LUNCH MENU

Chestnut Mushroom & Watercress Soup
(SU) (C) (D)

Local Game Terrine, Cumberland Jelly, Mustard Pickles
(G) (E) (D) (M) (SU) (C)

Crab Cake, Crab & Brandy Bisque, Pickled Apple
(G) (E) (D) (CR) (F) (SU) (C)

Stilton, Mulled Wine Pear, Glazed Fig, Puff Pastry
(G) (D) (SU) (L)

Roast Local Turkey, Pork & Apricot Seasoning,
Chipolata, Cranberry Jam
(E) (SU) (C)

Slow Cooked Westcountry Flat Iron Steak,
Truffle Mash, Stout Onions, Kale
(D) (SU) (C) (G)

Grilled Fillets of Sea Bass, Scallop Butter Sauce,
Baby Leaf Spinach, Samphire
(F) (MO) (D) (SU) (C)

Steamed Root Vegetable Suet Pudding,
Chestnuts, Vegetable Broth
(G) (N) (P) (C) (SU)

All our main dishes are served with
Roast Potatoes, Baby New Potatoes, Glazed Carrots,
Honey Baked Parsnips, Button Sprouts
(D) (SU)

Steamed Christmas Pudding, Brandy Cream Sauce
(G) (E) (SU) (SO) (N) (P)

Dark Chocolate Tart, Mince Pie Semifreddo, Date Purée
(G) (E) (D) (SU) (SO) (N) (P)

Cointreau & Clementine Panna Cotta, Orange Sorbet
(D) (SU) (E)

Winter Berry Mess, Pomegranate & Pistachio
(D) (SU) (E) (N) (P)

Fresh Fruit Salad, Clotted Cream or Pouring Cream
(D)



(G) - GLUTEN (D) - DAIRY (E) - EGG (N) - NUTS
(P) - PEANUTS (M) - MUSTARD (SU) - SULPHUR DIOXIDE
(SO) - SOYA (C) - CELERY (MO) - MOLLUSCS (F) - FISH
(S) - SESAME (L) - LUPIN (CR) - CRUSTACEAN

Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

AFTERNOON TEAS

DE-STRESS IN THE RUN UP TO
CHRISTMAS WITH A FESTIVE
AFTERNOON TEA AT THE IMPERIAL
17 November to 22 December | Served Daily 2pm - 6pm

£25 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 call
01271 345861

Visit brend-imperial.co.uk
or scan QR code



AFTERNOON TEA MENU

Cranberry, Orange & Raisin Scones
Festive Jam & Clotted Cream
Chocolate & Bailey's Ganache
Mulled Wine Jelly
Mince Pies
Coffee & Walnut Cake
Macaroons

SELECTION OF SANDWICHES

Turkey & Cranberry
Smoked Salmon & Citrus Mayo
Egg Mayo & Cress
Cheddar & Festive Chutney
(G) (D) (E) (N) (P) (SO) (M) (S) (SU)

Loose Leaf Teas
Fruit Infusions
Speciality Coffees

ADD SOME SPARKLE

Glass of Prosecco £10
Full Bottle of Prosecco £40
Moët & Chandon 1/4 Bottle £25



(G) - GLUTEN (D) - DAIRY (E) - EGG (N) - NUTS
(P) - PEANUTS (M) - MUSTARD (SU) - SULPHUR DIOXIDE
(SO) - SOYA (C) - CELERY (MO) - MOLLUSCS (F) - FISH
(S) - SESAME (L) - LUPIN (CR) - CRUSTACEAN

Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

FESTIVE DINNERS

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

Saturday 22 & 29 November | 6, 13 & 20 December

£60 per person

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 call
01271 345861

Visit brend-imperial.co.uk
or scan QR code



FESTIVE DINNER MENU

Celeriac & Brown Butter Soup, Crisp Kale
(SU) (C) (D)

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

Deep Fried Local Brie, Walnut & Cranberry Tart, Rocket Leaves
(G) (E) (D) (SU) (N) (P)

Tea Smoked Duck, Duck Parfait, Carrot & Orange
(D) (SU)

King Scallop, Pea Purée, Parma Ham
(D) (SU) (M) (MO)

Champagne Sorbet
(SU)

Roast Local Turkey, Panko Crumbed Leg, Pork & Apricot Seasoning, Chipolata, Pancetta, Cranberry Jam
(D) (E) (G) (SU) (C)

Westcountry Beef Fillet Wellington, Roast Onion Purée, Madeira Wine Sauce
(G) (E) (D) (SU) (C)

Steamed Lemon Sole Fillets, Tiger Prawns in Shellfish Bisque, Crisp Chard
(F) (D) (MO) (CR) (SU) (C)

Potato Gnocchi, Smoked Tomato Sauce, Feta Cheese Gratin
(G) (SU) (SO) (S) (C)

All our main dishes are served with Hasselback Potatoes, Baby New Potatoes, Glazed Carrots, Honey Baked Parsnip, Button Sprouts
(D) (SU)

Steamed Christmas Pudding, Brandy Cream Sauce
(G) (E) (SU) (SO) (N) (P)

Dark Chocolate Ganache, Warm Brownie, Christmas Pudding Ice Cream
(G) (E) (D) (SU) (SO) (N) (P)

Lemon Tart, Macerated Berries, Berry Sorbet, Clementine Curd
(G) (E) (D) (SU)

Kirsch, Cherry & Chocolate Mess, Chocolate Chards
(D) (E) (SU)

Fresh Fruit Salad, Clotted Cream or Pouring Cream
(D)

Ice Cream & Sorbet Selection
(G) (D) (E) (N) (P) (SO)

West Country Cheese Selection
(G) (D) (E) (N) (P) (SO)



(G) - GLUTEN (D) - DAIRY (E) - EGG (N) - NUTS
(P) - PEANUTS (M) - MUSTARD (SU) - SULPHUR DIOXIDE
(SO) - SOYA (C) - CELERY (MO) - MOLLUSCS (F) - FISH
(S) - SESAME (L) - LUPIN (CR) - CRUSTACEAN

Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

MAKE A NIGHT OF IT

If you don't want the stress of getting home, you can simply go upstairs and let us take care of everything, plus a delicious breakfast to cure any sore heads

BOOKING TERMS AND CONDITIONS

Tables 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.

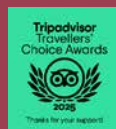
ROOM TYPE	ROOM ONLY	WAS
Small Double	115	155
Standard	135	175
Superior	165	205
Superior River	195	235
Deluxe	225	265
State	255	295
Single	100	125

Prices are per room per night based on two people sharing. Single occupancy will incur a supplement when occupying rooms other than singles.

To book call
01271 345861

Visit brend-imperial.co.uk
or scan QR code





IMPERIAL

HOTEL

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

The Imperial Hotel, Taw Vale Parade, Barnstaple, Devon EX32 8NB




B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS