

IMPERIAL
HOTEL

♥ VALENTINE'S LUNCH ♥

Chestnut Mushroom Velouté, Truffle Oil

(SU) (C) (D)

Oak Smoked Salmon & Prawn Plate, Tomato & Brandy Mayonnaise

(G) (E) (D) (F) (CR) (SO) (SU) (S)

Chicken & Pistachio Parfait, Piccalilli, Raisin Purée

(D) (SU) (M) (E)

Devon Blue Cheese Tart, Port & Onion Jam, Honey Fig

(G) (E) (D) (SU)

Roast Leg of British Lamb, Sweet Potato Purée, Peas, Broad Beans, Mint, Lamb & Wine Jus

(D) (SU) (C) (M)

Confit Duck Leg & Pan Fried Breast, Cabbage, Cherries

(D) (SU) (C)

Roast Loin of Pork & Slow Cooked Belly, Celeriac, Apple Cider, Kale

(D) (SU) (C)

Grilled Fillets of Seabass, Crayfish Risotto, Prosecco Sauce, Pea Shoots

(F) (CR) (D) (SU) (C)

Caramelised Onion Tarte Tatin, Feta Cheese, Rocket

(G) (SU)

All our main dishes are served with
Hasselback Potatoes, Baby New Potatoes, Glazed Carrots, Baby Corn, Broccoli

(SU) (D)

Or

Side Salad & Baby New Potatoes

(M) (E) (G) (SU) (S) (SO) (D)

Fresh Fruit Salad, Clotted Cream or Pouring Cream

(D)

White Chocolate Crèmeux, Passion Fruit, Shortbread

(E) (G) (D) (SU)

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

(G) (E) (D) (SU) (SO) (N) (P)

Steamed Toffee Sponge, Rum Soaked Dates, Clotted Cream

(G) (E) (D) (SU)

Mango & Malibu Mess, Coconut & Mint

(D) (SU) (E)

Ice Cream & Sorbet Selection

(G) (D) (E) (N) (P) (SO)

Westcountry Cheese Selection

(G) (D) (E) (N) (P) (SO)

2 COURSES INC. TEA & FILTERED COFFEE £27.50 | 3 COURSES INC. TEA & FILTERED COFFEE £35.00

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

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements.
Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free

Adults need around 2000 Kcal a day

A vegetarian and vegan menu is also available