



*Festive*  
DINING

2026





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 16th November to 22nd December.

To book call  
01271 345861

# FESTIVE *Lunches*

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

16 November to 22 December

Served Daily Monday - Saturday 12pm - 2pm

2 courses **£29** | 3 courses **£36**

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.

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## FESTIVE LUNCH MENU

Roasted White Onion Soup, Black Pepper Cream  
(S)(C)(D) 290 Kcal

Oak Smoked Scottish Salmon, Lemon & Dill Mayonnaise,  
Mustard Pickles, Capers, Rye Bread  
(F)(SU)(C)(M)(G)(E)(SO) 306 Kcal

Aged Parmesan Tart, Mulled Wine, Walnuts, Land Cress  
(G)(E)(D)(SU)(N)(P) 701 Kcal

Duck Liver Pâté, Fig Chutney, Sourdough Toast, Date Purée  
(G)(D)(SU)(E)(SO)(S) 442 Kcal

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Roast Local Turkey, Pork & Apricot Seasoning,  
Chipolata, Cranberry Jam  
(E)(SU)(C) 645 Kcal

Slow Cooked Westcountry Flat Iron Steak,  
Chestnut Mushrooms, Celeriac, Watercress,  
Pink Peppercorn & Brandy Sauce  
(D)(SU)(C) 890 Kcal

Steamed Fillets of Plaice, Prawns in Prosecco Velouté,  
Samphire, Straw Potatoes  
(F)(CR)(D)(SU)(C) 699 Kcal

Roasted Squash, Sage & Chestnut Risotto,  
Deep Fried Somerset Brie  
(G)(E)(D)(SU)(C)(N)(P) 1333 Kcal

All our main dishes are served with  
Roast Potatoes, Baby New Potatoes, Glazed Carrots,  
Honey Baked Parsnips, Button Sprouts  
(D)(SU) 328 Kcal

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Classic Christmas Pudding, Brandy Cream Sauce  
(G)(E)(D)(SU)(SO)(N)(P) 525 Kcal

Dark Chocolate & Baileys Ganache,  
Mince Pie Ice Cream, Warm Brownie  
(G)(E)(D)(SU)(N)(P) 720 Kcal

Lemon Tart, Clementines, Water Ice, Orange Brandy  
(G)(D)(SU)(E) 497 Kcal

Apple Strudel Mess  
(G)(E)(D)(SU)(N)(P) 1003 Kcal

Fresh Fruit Salad, Clotted Cream or Pouring Cream  
(D) 270 Kcal

(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. 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 *Afternoon Teas*

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

£26 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.

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## AFTERNOON TEA MENU

Cranberry, Orange & Raisin Scones 237 Kcal

Festive Jam & Clotted Cream 117 Kcal + 42 Kcal

Chocolate & Bailey's Ganache 214 Kcal

Mulled Wine Jelly 80 Kcal

Mince Pies 249 Kcal

Coffee & Walnut Cake 217 Kcal

Macaroons 66 Kcal

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

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### SELECTION OF SANDWICHES

Turkey & Cranberry 250 Kcal

Smoked Salmon & Citrus Mayo 281 Kcal

Egg Mayo & Cress 285 Kcal

Cheddar & Festive Chutney 290 Kcal

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

Total 2328 Kcal per person

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Loose Leaf Teas

Fruit Infusions

Speciality Coffees

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### ADD SOME SPARKLE

Glass of Prosecco £10.50

Full Bottle of Prosecco £42

Moët & Chandon 1/4 Bottle £26

Glass of Brend Collection's  
English Sparkling Wine £12.50

Full Bottle Brend Collection's  
English Sparkling Wine £55

(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

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# FESTIVE *Gala Dinners*

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

Saturday 21 & 28 November | 5, 12 & 19 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?!

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## FESTIVE DINNER MENU

Warm Artisan Rolls

(G) (E) (SU) (S) (SO) (N) (P) 270 Kcal

Roasted Squash & Cumin Soup, Lemon & Black Pepper Cream

(SU) (C) (D) 252 Kcal

Oak Smoked Salmon & Prawn Plate, Tomato & Brandy Mayonnaise

(G) (E) (D) (SO) (S) (SU) (CR) (F) 462 Kcal

Local Game Terrine, Apricots, Brioche, Mulled Wine Jelly

(G) (E) (D) (SU) (SO) 255 Kcal

Aged Parmesan Tart, Pickled Pear, Walnut Butter

(G) (E) (D) (SU) (N) (P) 791 Kcal

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King Scallop, Roasted Parsnip & Apple Purée, Parsnip Crisps

(D) (SU) (MO) 201 Kcal

Champagne Sorbet

(SU) 34 Kcal

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Roast Local Turkey, Leg Bon Bon, Pork & Apricot  
Seasoning, Chipolata, Pancetta, Cranberry Jam

(D) (E) (G) (SU) (C) 745 Kcal

Westcountry Beef Fillet Wellington,  
Baked Celeriac Purée, Madeira Wine Sauce

(G) (L) (SO) (D) (SU) (C) 795 Kcal

Grilled Sea Bass Fillets, Orzo with Spinach,  
Cray Fish in Prosecco Velouté

(F) (CR) (D) (G) (SU) (C) (M) 620 Kcal

Chestnut & Chard Risotto, Deep Fried Somerset Brie

(G) (E) (D) (SU) (C) (N) (P) 1333 Kcal

All our main dishes are served with Hasselback Potatoes,  
Baby New Potatoes, Honey Baked Parsnips,  
Glazed Carrots, Button Sprouts

(D) (SU) 328 Kcal

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Classic Christmas Pudding, Brandy Cream Sauce

(G) (E) (D) (SU) (SO) (N) (P) 525 Kcal

White Chocolate Crèmeux, Passion Fruit, Shortbread

(G) (E) (D) (SU) 582 Kcal

Raspberry Crème Brûlée, Shortbread Biscuit

(G) (E) (D) (SU) 822 Kcal

Apple Strudel Mess

(G) (D) (E) (SU) (N) (P) 1003 Kcal

Fresh Fruit Salad, Clotted Cream or Pouring Cream

(D) 270 Kcal

Ice Cream & Sorbet Selection

(G) (D) (E) (N) (P) 360 Kcal

West Country Cheese Selection

(G) (D) (E) (N) (P) (SO) 653 Kcal

(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

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# Stay the NIGHT

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 from the 1st of October or 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	125	<del>165</del>
Standard	145	<del>185</del>
Superior	175	<del>215</del>
Superior River	205	<del>245</del>
Deluxe	235	<del>275</del>
State	265	<del>305</del>
Single	110	<del>135</del>

Prices shown for Room Only are per room per night.

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01271 345861



# IMPERIAL

HOTEL

01271 345861 | [reservations@brend-imperial.co.uk](mailto:reservations@brend-imperial.co.uk) | [www.brend-imperial.co.uk](http://www.brend-imperial.co.uk)

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



  
B R E N D  
COLLECTION

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