



FESTIVE

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CHRISTMAS ALL WRAPPED UP

PICCOLINO

FESTIVE MENUS

GET CHRISTMAS ALL WRAPPED UP

Set Lunch

3 COURSES - £23.50

Available 12noon - 4pm

ZUPPA DI PORCINI E PATATE

Porcini mushroom & potato soup (v)

INSALATA BRESAOLA E PERE

Bresaola, pear, walnut, rocket & Parmesan (n)

PROSCIUTTO E MELONE

Parma ham & melon

CALAMARI FRITTI

Fried calamari, roast garlic mayonnaise & lemon

MERLUZZO

Roast cod, spicy sausage, broccoli, chilli & garlic

TACCHINO ARROSTO

*Roast turkey, chestnut stuffing, butternut squash,
button mushrooms & pancetta (n)*

RISOTTO FUNGHI

Mushrooms, truffle oil & cheese wafer (v)

RIGATONI CON MANZO

Slow braised beef & porcini mushroom ragu

GARLIC & ROSEMARY ROAST POTATOES
& SEASONAL VEGETABLES FOR THE TABLE TO SHARE (V)

TIRAMISU

Sponge fingers, mascarpone, Marsala & Amaretto (n)

PANETTONE AL CIOCCOLATO

Chocolate panettone, bread & butter pudding (v) (n)

GELATI

Selection of homemade ice creams with biscotti (v)(n)

Wine

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: INDIVIDUALRESTAURANTS.COM

FOR MORE DETAILS

Set Menu

3 COURSES - £31.00

ZUPPA DI PORCINI E PATATE

Porcini mushroom & potato soup (v)

INSALATA BRESOALA E PERE

*Bresaola, pear, walnut, rocket
& Parmesan (n)*

PROSCIUTTO E MELONE

Parma ham & melon

SALMONE AFFUMICATO

Severn & Wye 12 hour smoke

BRANZINO CON GREMOLATA

Sea bass, garlic, parsley & lemon

TACCHINO ARROSTO

*Roast turkey, chestnut stuffing, butternut squash,
button mushrooms & pancetta (n)*

BISTECCA DI MANZO

*Sirloin steak, aged 28 days (225g), house cut chips
& peppercorn sauce
(£1.50 supplement)*

RISOTTO FUNGHI

Mushrooms, truffle oil & cheese wafer (v)

RIGATONI CON MANZO

Slow braised beef & porcini mushroom ragu

**GARLIC & ROSEMARY ROAST POTATOES
& SEASONAL VEGETABLES FOR THE TABLE TO SHARE (V)**

TIRAMISU

Sponge fingers, mascarpone, Marsala & Amaretto (n)

PANETTONE AL CIOCCOLATO

Chocolate panettone, bread & butter pudding (v) (n)

TORTA DI PASSIONE

Passion fruit cheesecake

FORMAGGI

*Artisan made Testun Ocelli al Barolo, Gorgonzola served
with crostini, Acacia honey & Conference pear (n)*

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.

All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

A La Carte

ZUPPA DI PORCINI E PATATE £5.75
Porcini mushroom & potato soup (v)

GAMBERONI £8.75
King prawns, chilli & lemon, toasted ciabatta

PROSCIUTTO E MELONE £8.00
Parma ham & melon

INSALATA BRESAOLA E PERE £7.50
Bresaola, pear, walnut, rocket & Parmesan (n)

CARPACCIO £10.00
*Thinly sliced peppered beef, Venetian dressing,
rocket & Parmesan shavings*

CALAMARI FRITTI £7.50
Fried calamari, roast garlic mayonnaise & lemon

BRANZINO CON GREMOLATA £19.00
Sea bass, garlic, parsley & lemon

TACCHINO ARROSTO £15.00
*Roast turkey, chestnut stuffing, butternut squash,
button mushrooms & pancetta (n)*

BISTECCA DI MANZO £21.25
Sirloin steak, aged 28 days (225g), house cut chips & peppercorn sauce

SPEZZATINO DI AGNELLO £18.75
Braised lamb, rosemary & roast root vegetables

FARFALLE AL SALMONE £12.25
Smoked salmon, asparagus, lemon & herb mascarpone

RISOTTO FUNGHI £11.25
Mushrooms, truffle oil & cheese wafer (v)

TIRAMISU £6.25
Sponge fingers, mascarpone, Marsala & Amaretto (n)

PANETTONE AL CIOCCOLATO £6.25
Chocolate panettone, bread & butter pudding (v) (n)

PANNA COTTA £6.25
Vanilla cream, spiced oven baked plums (n)

GELATI £5.50
Selection of homemade ice creams with biscotti (v)(n)

FORMAGGI £7.50
*Artisan made Testun Ocelli al Barolo, Gorgonzola served
with crostini, Acacia honey & Conference pear (n)*

FRITTE *House cut chips (v)* £3.75

PURÈ DI PATATE *Mashed potato (v)* £3.75

PATATE ARROSTO *Roast rosemary & garlic potatoes (v)* £3.75

VERDURE *Broccoli, beans, peas & basil butter (v)* £4.00

SPINACI *Buttered spinach (v)* £4.00

INSALATA DELLA CASA *House salad (v)* £4.00

HOW TO MAKE YOUR BOOKING

Contact the restaurant either in person, by telephone or via email and our dedicated Christmas event coordinator will deal with your enquiry.

Alternatively go online to www.individualrestaurants.com and select the restaurant you wish to dine in. From there you will be able to register your interest and a member of the team will be in touch to discuss your enquiry.

Once the restaurant has confirmed availability for your reservation, parties of 8 or more guests will be asked to pay a non-refundable deposit of £10 per person. This deposit is required to confirm the reservation.

When your reservation has been confirmed, parties of 8 or more guests will be required to pre-order from one of our Festive Menus. Pre-order forms are available on the website and from the restaurant of your choice.

Parties of less than 8 guests are able to order from the main A La Carte Menu and no deposit or pre-order will be required.

The Festive Menus are available from the 24th November until 24th December 2016.



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