



FESTIVE

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CHRISTMAS ALL WRAPPED UP

CHRISTMAS GIFT FOR EARLY BOOKING

Confirm your booking by 31st of October for the first 12 days of December and you and your guests will enjoy a complimentary bottle of our finest Italian Prosecco, specially selected by our Head Sommelier Dario Barbato*. We'll give you one complimentary bottle for every eight guests booked under your party.

CHRISTMAS GIFT FOR PARTY ORGANISERS

We appreciate how much work goes into planning a Christmas party, so as a little extra thank you, we're giving each and every event organiser a Christmas gift.

A gift of £40 will be awarded if your party is booked in between the 24th November and 9th December and a £20 gift if your party is booked in between the 10th December and 24th December for every reservation made for parties of 8 or more guests.

The gift will be loaded onto a Club Individual card in January 2017 and can be spent however you wish before the end of March 2017. Simply become a member of Club Individual to qualify. You can join at www.club-individual.co.uk

NEW YEAR'S GIFT FOR OUR MEMBERS

Club Individual are treating members to a special privilege this New Year. Dine with us in January as many times as you like and we will give you 50% of what you spend on food, loaded back onto your Club Individual card. Find out more about this special privilege and how to join at

www.club-individual.co.uk

*Terms and conditions apply as follows: Parties booked before 1st October 2016 require a minimum party size of 8 or more guests and must be confirmed with a deposit of £10 per person. The Christmas gift for early booking, is valid, 1st - 12th December only and requires all guests in your party to choose from either a Set Menu or the Festive A La Carte Menu.

the restaurant
bar + grill

FESTIVE MENUS

GET CHRISTMAS ALL WRAPPED UP

Set Lunch

3 COURSES - £24.50

Available until 7th December, 12noon - 4pm

PARSNIP, APPLE & CHESTNUT SOUP

With freshly baked bread (v)(n)

SALT BAKED BEETS

Buffalo ricotta cheese, watercress & toasted seeds

SMOKED HADDOCK

Colcannon, poached egg, wholegrain mustard sauce

CHICKEN LIVER PARFAIT

Pear & apple chutney, sour dough toast

SEABASS

Simply grilled, lemon

OVEN ROAST TURKEY

Chestnut stuffing, pigs in blankets & cranberry sauce (n)

CRISPY DUCK

Honey roast apples

MUSHROOM RISOTTO

Cheese wafer, truffle oil (v)

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

WARM CHOCOLATE FONDANT

Vanilla ice cream (v)

CHRISTMAS PUDDING

Rum & raisin butter, brandy sauce (v)

VANILLA CRÈME BRÛLÉE

Lemon shortbread (v)

HOMEMADE ICE CREAM

Selection of flavours available (v)(n)

Wine

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: INDIVIDUALRESTAURANTS.COM

FOR MORE DETAILS

Set Menu

3 COURSES - £34.00

PARSNIP, APPLE & CHESTNUT SOUP

With freshly baked bread (v)(n)

SALT BAKED BEETS

Buffalo ricotta cheese, watercress & toasted seeds

SMOKED SALMON

Severn & Wye 12 hour smoke

CHICKEN LIVER PARFAIT

Pear & apple chutney, sour dough toast

SEABASS

Simply grilled, lemon

OVEN ROAST TURKEY

Chestnut stuffing, pigs in blankets & cranberry sauce (n)

ABERDEEN ANGUS SIRLOIN STEAK (225GR)

*Aged 28 days, house cut chips & peppercorn sauce
(£1.50 supplement)*

BUTTERNUT SQUASH & GOATS CHEESE TART

Lemon & thyme butter sauce (v)

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

WARM CHOCOLATE FONDANT

Vanilla ice cream (v)

CHRISTMAS PUDDING

Rum & raisin butter, brandy sauce (v)

VANILLA CRÈME BRÛLÉE

Lemon shortbread (v)

BAKED NEW YORK CHEESECAKE

Berry compote (v)

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

PARSNIP, APPLE & CHESTNUT SOUP £5.75

With freshly baked bread (v)(n)

SALT BAKED BEETS £7.50

Buffalo ricotta cheese, watercress & toasted seeds

SMOKED SALMON £9.00

Severn & Wye 12 hour smoke

CARPACCIO £10.50

Seared beef fillet, beetroot, horseradish, watercress & Parmesan

CHICKEN LIVER PARFAIT £7.50

Pear & apple chutney, sour dough toast

SEABASS £18.75

Simply grilled, lemon

TUNA AU POIVRE £19.75

*Line caught sashimi grade tuna, house cut chips
& Béarnaise sauce*

OVEN ROAST TURKEY £15.00

Chestnut stuffing, pigs in blankets & cranberry sauce (n)

CRISPY DUCK £15.50

Honey roast apples

ABERDEEN ANGUS SIRLOIN STEAK (225G) £22.25

Aged 28 days, house cut chips & peppercorn sauce

BUTTERNUT SQUASH

& GOATS CHEESE TART £11.50

Lemon & thyme butter sauce (v)

WARM CHOCOLATE FONDANT £6.75

Vanilla ice cream (v)

CHRISTMAS PUDDING £6.75

Rum & raisin butter, brandy sauce (v)

VANILLA CRÈME BRÛLÉE £6.75

Lemon shortbread (v)

BAKED NEW YORK CHEESECAKE £6.75

Berry compote (v)

CHEESE BOARD £9.25

Cashel Blue (v), Cornish Yarg (v) & Tunworth

HOUSE CUT CHIPS £3.75

GARLIC & ROSEMARY ROAST POTATOES £3.75

CREAMED SPINACH £4.00

SEASONAL GREENS £4.00

HOUSE SALAD £4.25

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 Set Lunch Menu is available from the 24th November until 7th December 2016.

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WWW.INDIVIDUALRESTAURANTS.COM



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