

FESTIVE MENU 2017

dazzle
& dine

BANK
RESTAURANT & BAR

CHRISTMAS GIFT FOR EARLY BOOKING

Confirm your party booking by 1st 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*. 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 £50 will be awarded if your party is booked in between the 23rd November and 7th December and a £25 gift if your party is booked in between the 8th 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 2018 and can be spent however you wish before the end of March 2018. 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 2017 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.

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.

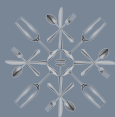
Alternatively go online to www.individualrestaurants.com and select the restaurant you wish to dine in. From there you will be able to register your interest and a member of the team will be in touch to discuss your enquiry.

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 23rd November until 24th December 2017.



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BANK

RESTAURANT & BAR

FESTIVE MENUS

GET CHRISTMAS ALL WRAPPED UP

Set Lunch

Available 12noon - 4pm

CELERIAC & APPLE SOUP

Blue cheese & chestnuts (v)(n)

SALT BAKED BEETS

*Buffalo ricotta cheese, watercress
& toasted seeds (v)*

CHICKEN LIVER PÂTÉ

Rye toast & pickled cucumber

THAI SPICED FISHCAKES

Atlantic wild halibut, tomato & lemongrass sauce

WHOLE BONELESS SEABASS

Simply grilled, lemon

OVEN ROAST TURKEY

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

MUSHROOM RISOTTO

Cheese wafer, truffle oil (v)

CRISPY DUCK

Honey roast apples

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)

PASSION FRUIT CRÈME BRÛLÉE

Fresh passion fruit (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

CELERIAC & APPLE SOUP

Blue cheese & chestnuts (v)(n)

SALT BAKED BEETS

*Buffalo ricotta cheese, watercress
& toasted seeds (v)*

CHICKEN LIVER PÂTÉ

Rye toast & pickled cucumber

SMOKED SALMON

*Severn & Wye 12 hour smoke, lemon
& sour dough toast*

WHOLE BONELESS SEABASS

Simply grilled, lemon

OVEN ROAST TURKEY

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

ABERDEEN ANGUS SIRLOIN STEAK (225G)

*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)

PASSION FRUIT CRÈME BRÛLÉE

Fresh passion fruit (v)

TREACLE TART

Clotted cream (v)

Wine

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A La Carte

CELERIAC & APPLE SOUP

Blue cheese & chestnuts (v)(n)

SALT BAKED BEETS

Buffalo ricotta cheese, watercress & toasted seeds (v)

TEMPURA

King prawns, padron pepper & chilli jam

CHICKEN LIVER PÂTÉ

Rye toast & pickled cucumber

SMOKED SALMON

Severn & Wye 12 hour smoke, lemon & sour dough toast

WHOLE BONELESS SEABASS

Simply grilled, lemon

TUNA AU POIVRE

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

OVEN ROAST TURKEY

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

CRISPY DUCK

Honey roast apples

ABERDEEN ANGUS SIRLOIN STEAK (225G)

Aged 28 days, house cut chips & peppercorn sauce

BUTTERNUT SQUASH & GOATS CHEESE TART

Lemon & thyme butter sauce (v)

HOUSE CUT CHIPS (V)

GARLIC & ROSEMARY ROAST POTATOES (V)

CREAMED SPINACH (V)

SEASONAL GREENS (V)

HOUSE SALAD (V)

WARM CHOCOLATE FONDANT

Vanilla ice cream (v)

CHRISTMAS PUDDING

Rum & raisin butter, brandy sauce (v)

PASSION FRUIT CRÈME BRÛLÉE

Fresh passion fruit (v)

TREACLE TART

Clotted cream (v)

CHEESE BOARD

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

INDIVIDUAL
RESTAURANTS

PRESENTS

OUR AMAZING COLLECTION OF RESTAURANTS

PICCOLINO

GINO
D'ACAMPO

the restaurant
bar + grill

OPERA
—GRILL—

BANK
RESTAURANT & BAR

INDIVIDUALRESTAURANTS.COM