

FESTIVE MENU 2017

dazzle  
& dine

the restaurant  
bar + grill

## **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](http://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](http://www.club-individual.co.uk)

\*Terms and conditions apply as follows: Parties booked before 31st 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](http://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.

the restaurant  
bar + grill

FESTIVE MENUS

GET CHRISTMAS ALL WRAPPED UP

# Set Lunch

3 COURSES - £25.00

*Available until 6th December, 12noon - 4pm*

---

Celeriac & Apple Soup (v) (n)

*Blue cheese & chestnuts*

Salt Baked Beets (v)

*Buffalo ricotta cheese, watercress & toasted seeds*

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 (n)

*Chestnut stuffing, pigs in blankets & cranberry sauce*

Mushroom Risotto (v)

*Cheese wafer, truffle oil*

Crispy Duck

*Honey roast apples*

*Garlic & rosemary roast potatoes*

*& seasonal vegetables for the table to share (v)*

---

Warm Chocolate Fondant (v)

*Vanilla ice cream*

Christmas Pudding (v)

*Rum & raisin butter, brandy sauce*

Passion Fruit Crème Brûlée (v)

*Fresh passion fruit*

Homemade Ice Cream (v) (n)

*Selection of flavours available*

---

## Wine

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: [INDIVIDUALRESTAURANTS.COM](http://INDIVIDUALRESTAURANTS.COM)  
FOR MORE DETAILS

---

# Set Menu

## 3 COURSES - £34.50

---

**Celeriac & Apple Soup (v) (n)**

*Blue cheese & chestnuts*

**Salt Baked Beets (v)**

*Buffalo ricotta cheese, watercress & toasted seeds*

**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 (n)**

*Chestnut stuffing, pigs in blankets & cranberry sauce*

**Aberdeen Angus Sirloin Steak (225g)**

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

**Butternut Squash & Goats Cheese Tart (v)**

*Lemon & thyme butter sauce*

**Garlic & rosemary roast potatoes**

**& seasonal vegetables for the table to share (v)**

---

**Warm Chocolate Fondant (v)**

*Vanilla ice cream*

**Christmas Pudding (v)**

*Rum & raisin butter, brandy sauce*

**Passion Fruit Crème Brûlée (v)**

*Fresh passion fruit*

**Treacle Tart (v)**

*Clotted cream*

---

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

---

**Celeriac & Apple Soup (v)(n) £6.00**

*Blue cheese & chestnuts*

**Salt Baked Beets (v) £8.00**

*Buffalo ricotta cheese, watercress & toasted seeds*

**Tempura £9.50**

*King prawns, padron pepper & chilli jam*

**Chicken Liver Pâté £8.00**

*Rye toast & pickled cucumber*

**Smoked Salmon £9.50**

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

---

**Whole Boneless Seabass £19.75**

*Simply grilled, lemon*

**Tuna Au Poivre £20.75**

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

**Oven Roast Turkey (n) £16.50**

*Chestnut stuffing, pigs in blankets & cranberry sauce*

**Crispy Duck £16.50**

*Honey roast apples*

**Aberdeen Angus Sirloin Steak (225g) £22.75**

*Aged 28 days, house cut chips & peppercorn sauce*

**Butternut Squash & Goats Cheese Tart (v) £13.25**

*Lemon & thyme butter sauce*

---

**House Cut Chips (v) £4.00**

**Garlic & Rosemary Roast Potatoes (v) £4.00**

**Creamed Spinach (v) £4.25**

**Seasonal Greens (v) £4.50**

**House Salad (v) £4.50**

---

**Warm Chocolate Fondant (v) £7.25**

*Vanilla ice cream*

**Christmas Pudding (v) £7.25**

*Rum & raisin butter, brandy sauce*

**Passion Fruit Crème Brûlée (v) £7.25**

*Fresh passion fruit*

**Treacle Tart (v) £7.25**

*Clotted cream*

**Cheese Board £9.50**

*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](http://INDIVIDUALRESTAURANTS.COM)