

# FESTIVE À LA CARTE

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Tempura king prawns 10.00

*Chilli jam, lime*

Chicken skewers 8.50

*Tikka spices, mint yoghurt*

Tamarind glazed heritage beetroot 8.50

*Baby spinach, salted pistachios, soy labneh (Ve)*

Cider & onion soup 6.00

*Cheese on sourdough toast (v)*

Baby back ribs 9.75

*Soy, mirin, lime*

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Oven roast turkey 17.50

*Chestnut stuffing, pigs in blankets, potatoes,  
seasonal vegetables, cranberry sauce*

Seabass 19.75

*Tikka spices or simply grilled*

Aberdeen Angus sirloin steak (225g) 22.00

*Aged 28 days*

Aberdeen Angus fillet steak (225g) 27.75

*Aged 28 days*

Loch Duart salmon 18.00

*Creamed potatoes, kale, parsley sauce*

Quicke's Cheddar cheese, leek & sweet potato tart 13.75

*Poached duck egg, truffle butter (v)*

Crispy duck 17.00

*Honey roast apples, sage*

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- A SELECTION OF SIDES AVAILABLE -

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Christmas pudding 7.50

*Rum & raisin butter, brandy sauce (v)*

Warm chocolate fondant 7.50

*Vanilla ice cream (v)*

Monkey shoulder cheesecake 7.50

*Ginger nut biscuit, sour cherries (v)*

Caramel crème brûlée 7.50

*Shortbread biscuit (v)*

Cheese board 9.95

*Quicke's Vintage Cheddar (v) | Tunworth*

*Colston Bassett Stilton (v)*

*Water biscuits, quince jelly, red grapes, walnuts*

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the restaurant  
bar + grill

FESTIVE MENUS

# FESTIVE LUNCH MENU

3 COURSES - 28.00

Available until 11th December, 12noon - 4pm

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Cider & onion soup

*Cheese on sourdough toast (v)*

Chicory, walnut & blue cheese salad

*Pear, celery, chives, croutons, apple, honey & mustard dressing*

Chicken skewers

*Tikka spices, mint yoghurt*

Spicy shrimp risotto

*Crispy kale*

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Seabass

*Simply grilled, lemon*

Oven roast turkey

*Chestnut stuffing, pigs in blankets, cranberry sauce*

Butternut squash ravioli

*Sage beurre noisette, walnuts (v)*

Crispy duck

*Honey roast apples, sage*

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

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Sticky toffee pudding

*Vanilla ice cream (v)*

Apple & blackberry crumble

*Vanilla custard (v)*

Christmas pudding

*Rum & raisin butter, brandy sauce (v)*

Homemade ice cream

*Selection of flavours available (v)*

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## WINE

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: [INDIVIDUALRESTAURANTS.COM](http://INDIVIDUALRESTAURANTS.COM)

FOR MORE DETAILS

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# FESTIVE PARTY MENU

3 COURSES - 35.50

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Smoked salmon

*Sourdough bread, Jersey butter, lemon*

Cider & onion soup

*Cheese on sourdough toast (v)*

Tamarind glazed heritage beetroot

*Baby spinach, salted pistachios, soy labneh (Ve)*

Chicken skewers

*Tikka spices, mint yoghurt*

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Crispy duck

*Honey roast apples, sage*

Quicke's Cheddar cheese, leek & sweet potato tart

*Poached duck egg, truffle butter (v)*

Aberdeen Angus steak

*Aged 28 days, peppercorn sauce*

Sirloin steak (225g) (£1.50 supplement)

Fillet steak (225g) (£6.50 supplement)

Seabass

*Simply grilled, lemon*

Oven roast turkey

*Chestnut stuffing, pigs in blankets, cranberry sauce*

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

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Warm chocolate fondant

*Vanilla ice cream (v)*

Christmas pudding

*Rum & raisin butter, brandy sauce (v)*

Monkey shoulder cheesecake

*Ginger nut biscuit, sour cherries (v)*

Cheese board

*Quicke's Vintage Cheddar (v) | Colston Bassett Stilton (v)*

*Water biscuits, quince jelly, red grapes, walnuts*

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Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.