



the restaurant
bar + grill

CHRISTMAS

2019

MENU

A GIFT FOR YOUR PARTY...
IF YOU BOOK BY OCT 31ST

Book to dine between Nov 21st and
Dec 5th – for 8 or more guests – and you can all
enjoy a complimentary glass of Prosecco.*

* deposit must be paid by 31/10/2019

AND A GIFT FOR YOU...
FOR DOING ALL THE HARD WORK

Planning a Christmas party isn't always easy.
So if your party is for 8 or more guests, we'd like
to give you, the organiser, a special thank-you gift.

Book a party between Nov 21st and Dec 5th
and we'll gift you £50*

Book a party between Dec 6th and Dec 24th
and we'll gift you £25*

*Your gift will be added to your Club Individual Card
in January 2020 and can be used, however you wish, before
March 31st 2020.

Not already a Club Individual member?

Please ask your Christmas Event Co-ordinator to arrange
your complimentary membership.

MORE THAN JUST A PARTY...

Why stop at fabulous food, when there's so much
more to enjoy? Here are just some of the ways
we can add to the festive fun...

Your own event space, private bar
or entertainment area

A DJ and space for a live band

Wine Pairings | Cocktail Masterclasses

Personalised place settings | Gift Cards

Exclusive canapé and drinks events

Your own private service

A dedicated Events Co-ordinator

Your Christmas Event Co-ordinator
can tell you much, much more.

FESTIVE LUNCH MENU

3 COURSES - 28.00

Available until 11th December, 12noon - 4pm

Cider & onion soup

Cheese on sourdough toast (v)

Chicken skewers

Tikka spices, mint yoghurt

Chicory, walnut & blue cheese salad

Colston Basset Stilton, croutons, apple, pear, honey & mustard dressing (v)

Spicy shrimp risotto

Crispy kale

Seabass

Simply grilled, lemon

Oven roast turkey

Chestnut stuffing, pigs in blankets, cranberry sauce

Butternut squash ravioli

Sage beurre noisette, walnuts (v)

Slow roast crispy duck

Red wine, apple, honey, sage

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

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)

WINE

PRE-ORDER FROM OUR
SELECTION OF WINES.

Visit: individualrestaurants.com for more details

VEGETARIAN & VEGAN MENU

Contact us in person, by phone or via email and our dedicated Christmas Event Co-ordinator will send you a full selection of vegetarian and vegan dishes to choose from.

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.

FESTIVE PARTY MENU

3 COURSES - 35.50

Smoked salmon

Sourdough bread, Jersey butter, lemon

Cider & onion soup

Cheese on sourdough toast (v)

Tamarind glazed heritage beetroot

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

Chicken skewers

Tikka spices, mint yoghurt

Slow roast crispy duck

Red wine, apple, honey, sage

Quicke's Cheddar cheese, leek & sweet potato tart

Poached free range 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)

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, pear & apple chutney, red grapes, walnuts*

FESTIVE À LA CARTE

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, soya labneh (Ve)

Cider & onion soup 6.00

Cheese on sourdough toast (v)

Baby back ribs 9.75

Soy, mirin, lime

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

Roast salmon 18.00

Creamed potatoes, kale, parsley sauce

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

Poached free range egg, truffle butter (v)

Slow roast crispy duck 17.00

Red wine, apple, honey, sage

- A SELECTION OF SIDES AVAILABLE -

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, pear & apple chutney, red grapes, walnuts

BOOKING IS EASY...

Contact us in person, by phone or via email and our dedicated Christmas Event Co-ordinator will help arrange your Christmas party.

Or go online at www.individualrestaurants.com, choose your restaurant, register your interest, and we'll be in touch.

Parties of 8 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. This deposit will be deducted from the bill on the day.

Guests will also be asked to pre-order from one of our Festive Menus*. A pre order form will be arranged by your Christmas Event Co-ordinator.

Parties of fewer than 8 can order from the main À La Carte Menu and no deposit or pre-order is required.

VEGETARIAN & VEGAN MENU

Our dedicated Christmas Event Co-ordinator can provide you a full selection of vegetarian and vegan dishes to choose from during the festive period.

*Festive Menus are available from November 21st to December 24th.
Please note, we cannot guarantee your selected pre-order dishes.

GIVE THE PERFECT CHRISTMAS GIFT

Individual Restaurants Gift Cards, available in any denomination of £25, can be used in all of our collection of restaurants. Find out more at individualrestaurants.com and on our app.

AND A NEW YEAR'S GIFT... FOR OUR MEMBERS

Club Individual Members can enjoy a special treat this New Year. Dine with us in January – as many times as you like – and we'll credit your Club Individual Card with 50% of your spend on food. Find out more and how to join at Individualrestaurants.club.

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MANCHESTER | LEEDS | LIVERPOOL | GLASGOW

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