

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 8.75

Tikka spices, mint yoghurt

Tamarind glazed heritage beetroot 8.50

Baby spinach, salted pistachios, soya labneh (Ve)

Cider & onion soup 6.50

Cheese on sourdough toast (v)

Baby back ribs 9.95

Soy, mirin, lime

Oven roast turkey 17.50

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

Seabass 20.00

Tikka spices or simply grilled

Aberdeen Angus sirloin steak (225g) 21.00

Aged 28 days

Aberdeen Angus fillet steak (225g) 28.00

Aged 28 days

Roast salmon 18.50

Creamed potatoes, kale, parsley sauce

Quicke's Cheddar cheese, leek & sweet potato tart 14.00

Poached free range egg, truffle butter (v)

Slow roast crispy duck 17.50

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
