



Every Christmas tells a story...

Join us to celebrate this festive season

Lunch and dinner available daily from Tuesday 1st December -
Wednesday 23rd December 2026

Live entertainment every Friday and Saturday evening, featuring
talented local soloists and duos performing right in our restaurant.

**To book, please email bookings@iscarestaurant.com
or scan below for more information**



Two-course lunch at **£39 per person**

Three-course lunch at **£45 per person**

Two-course dinner at **£44 per person**

Three-course dinner at **£50 per person**

Includes a glass of fizz on arrival!



**Scan for
more info**

 [iscarestaurantandbar](https://www.instagram.com/iscarestaurantandbar)

 [ISCA Restaurant](https://www.facebook.com/ISCA Restaurant)

Exeter Science Park, Exeter EX5 2FN

01392 305 487

✦ FESTIVE DINING AT ISCA ✦

✦ STARTER ✦

Leek, spinach and potato soup (VE)

A comforting blend of slow-cooked leeks, spinach and potato, finished with fragrant herb oil

Chicken and apricot terrine

A classic chicken terrine enriched with sweet apricot, accompanied by a gently spiced festive fruit chutney, toasted brioche and dressed seasonal leaves.

Salmon, cod and lemongrass fishcake

Golden fried salmon and cod fishcake infused with lemongrass, served with sweet chilli mayonnaise, fresh coriander and a wedge of lime.

✦ MAIN ✦

Roast chicken breast

Succulent roast chicken breast served with sage and onion stuffing, a bacon-wrapped chipolata and cranberry sauce, alongside sea salt and thyme roasted potatoes, roasted parsnips, honey-glazed carrots, Brussels sprouts and rich roasting gravy.

Pan-roasted salmon

Pan-roasted salmon served with a silky pea velouté and finished with a vibrant sauce vierge of heritage tomatoes, fresh basil, parsley, lemon and extra virgin olive oil.

Roasted butternut squash, kale and apricot roast (VE, GF)

A wholesome festive roast combining roasted butternut squash, sweet apricots and kale, served with sea salt and thyme roasted potatoes, roasted parsnips, honey-glazed carrots, Brussels sprouts and rich vegan gravy.

✦ DESSERT ✦

Traditional Christmas pudding

A timeless festive favourite filled with vine fruits, citrus and warming spices, served with warm brandy sauce. (Vegan option available.)

Chocolate and orange delice (V)

Rich dark chocolate delice layered with fragrant orange, served with crunchy honeycomb and creamy vanilla ice cream.

British cheese selection

A selection of British cheeses served with artisan crackers, pickled walnuts, crisp celery and Sandford Orchards cider onion marmalade.

✦ TEA OR COFFEE ✦

Served with a mince pie (V)

Must be pre-booked. Menu choices must be pre-ordered. Subject to availability. Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information. Please note, some menu items may change slightly due to supply. A non-refundable, non-transferable deposit of £20 per person is required within 14 days from the time of booking. The full payment is due no later than 28 days prior to the date of the event. Menu pre-orders are required no later than 14 days prior to the event.

For full terms and conditions visit letsdochristmas.com.