

Starters

Celeriac Soup (df*gf*) £6.00

Smoked Salmon Mousse (gf*) £7.00

Pan Fried Pigeon Breast, Beetroot, Blackberries & Hazelnuts (df*gf) £7.00

Crispy Quails Eggs, Fig & Red Onion Chutney (df) £7.00

Chicken Liver & Tarragon Parfait, Winter Berry Compote (gf*) £7.00

Mains

Traditional Christmas Turkey Roast (df*, gf*) £16.50

Honey Glazed Ham Hock with Apple Mash (df*, gf) £18.00

Wild Mushroom & Chestnut Strudel (v) £16.00

Pan Fried Venison, Roast New Potatoes, Red Wine & Juniper Berry Sauce (df*, gf) £19.00

Seabass, Crushed New Potatoes, White Wine Dill Sauce (gf, df*) £17.00

All served with seasonal vegetables

Desserts

Christmas Pudding Cheesecake (v) £7.00

Crème Bruleé (v, gf) £7.00

Sticky Toffee Pudding with Vanilla Ice Cream (v) £7.00

Cheese Board (gf*) £10.00

3 Scoops of Sorbet (vegan) £7.00

(df* - dairy free when requested, gf* - gluten free when requested)

A discretional 10% Gratuity will be added to tables of 5 or more

All our food is made to order, using fresh ingredients.

Our chefs are happy to assist you with any changes you may require.

Please inform us of any allergies prior to ordering

Thank you for choosing The Bank for your Christmas meal.

We would like all tables over 6 to Pre Order. The Pre Order will need to be with us by the $1^{\rm st}$ November 2019.

A £10 per head deposit is required for all tables. Once paid this confirms your booking.

Please can Deposits be paid by the 1st October 2019.

To make things smoother we have provided a spreadsheet for you to use when collecting your Pre Orders

		9	Starters	3		Mains						Desserts				
NAME	dnos	Salmon Mousse	Pigeon	Quails Egg	Chicken Parfait	Тигкеу	Нат Носк	Strudel	Venison	Seabass		Cheesecake	Crème Brule	Sticky Toffee	Cheese Board	Sorbet