CHRISTMAS MENU

ENTREE

ROASTED BUTTERNUT SQUASH & FETA SOUP - £7.95

Topped with sunflower seeds, croutons, and olive oil, served with warm bread & salted butter (Veo)(Gfo)

BEETROOT & WALNUT SALAD - £8.95

Cured goats cheese, roasted beetroot, cranberry, candied walnuts (Veo)(Gf)

BEETROOT & DILL SALMON GRAVLAX TERRINE - £9.95

Apple & fennel salad, candied walnuts, and dill crème (Gf)

SHORT RIB OF BEEF - £9.95

Pomme pureé, leek, and chanterelle mushroom (Gf)

MAIN

BUTTERNUT SQUASH & SAGE GNOCCHI - £16.95

Crispy sage, butternut squash velouté, gnocchi, and roasted chestnuts (Ve)

BANK HOUSE CHRISTMAS DINNER - £19.95

Roasted turkey, pigs in blankets, roast potatoes, stuffing, maple roasted carrots & parsnips, sprouts, braised red cabbage, and a red wine gravy (Veo)(Gfo)

PORCHETTA - £20.95

Sage rolled pork belly porc<mark>hetta, braised pork c</mark>heek, leek, pomme pure<mark>é, and an app</mark>le & pork jus (Gf)

SEABASS FILLET - £20.95

Pan-fried seabass, chanterelle mushroom, roasted cauliflower pureé, creamed cabbage, crispy potato, and a chicken butter sauce (Gf)

DESSERT

TRADITIONAL CHRISTMAS PUDDING - £8.95

Brandy custard, cherry compote, brandy butter ice-cream, and a brandy snap (Veo)(Gfo)

POACHED PEARS - £8.95

Vanilla & pomegranate tea-poached pears, peach tea syrup, maple cream, and hazelnut crunch (Veo)(Gfo)

CINNAMON CRÈME BRÛLÉE - £9.95

Gingerbread, blood orange, toasted almonds, dark chocolate, and ice cream (V)(Gfo)

SALTED CARAMEL & CHOCOLATE TART - £9.95

Coffee ice cream, coco tuille, chocolate & hazelnut truffle, and maple cream (V)

THE BANK HOUSE CHEESE BOARD - £13.95

A selection of four cheeses, crackers, grapes, fig chutney, figs, candied walnuts, and salted butter (V)(Gfo)

+£4.95 to add a 50ml glass of Taylor's L.B.V Port