

CHRISTMAS MENU

+£5.95 to add a welcome glass of Gutturio DOC Frizzante 2024, Il Poggiarello

ENTREE

ROSCOFF ONION SOUP - £9.95

Topped with crispy onions and Gruyère cheese,
served with warm focaccia & salted butter (Veo)(Gfo)

BEETROOT CARPACCIO - £9.95

Goat's cheese mousse, caramelised pears, capers, chicory,
and a pistachio vinaigrette (Veo)

PORK TWO WAYS - £10.95

Maple-braised ham hock and Brussels pâté, served with apple & fig chutney,
toasted focaccia and whipped Henderson's butter

PAN-FRIED SCALLOP - £14.95

Sage & onion crumb, pumpkin purée, marinated pumpkin, and crispy shallots

MAIN

PUMPKIN RISOTTO - £20.95

Creamy Arborio rice, marinated pumpkin, stracciatella, fresh herb salad,
pumpkin oil, and pecan granola (Veo)(Gf)

PORCHETTA - £22.95

Sage & onion crumb, onion, bone marrow mash, carrots, and an apple & pork jus

BANK HOUSE CHRISTMAS DINNER - £24.95

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

ROASTED COD LOIN - £23.95

Gruyère potatoes, purple broccoli, blackberries, chicory, dill emulsion,
and lemon beurre blanc (Gf)

DESSERT

TRADITIONAL CHRISTMAS PUDDING - £9.95

Served with caramel, brandy sauce and ice cream

APPLE TARTE TATIN - £9.95

Served with vanilla Chantilly cream and crème anglaise

CHOCOLATE FONDANT - £10.95

Served with raspberries, chocolate soil, white chocolate and vanilla ice cream

THE BANK HOUSE CHEESE BOARD - £13.95

A selection of four cheeses, crackers, grapes, roasted figs,
tomato chutney and salted butter (V)(Gfo)

+£4.95 TO ADD A 50ML GLASS OF TAYLOR'S L.B.V PORT



BANK HØUSE
HATHERSAGE

CHRISTMAS MENU

PART OF
**THE NORTHERN
COLLECTIVE**

