

CELEBRATE IN STYLE

feel-good christmas!

With a sprinkling of festive cheer and a pinch of 62 magic - let us take care of everything as we make this season one to remember. Whether it's the annual work get-together, family reunion or a catch-up with friends, you won't be disappointed when you dine with us. With our fabulous array of festive feasts, hand-crafted cocktails and exceptional service, we know how to make this Christmas season sparkle.



DRINKS PACKAGES

Pre-order your drinks from these options and pay just **£45**

Add your chosen drinks to your pre-order form.

2 Bottles of Blass Shiraz or Chardonnay

Cocktail Christmas Tree **£85**



Adults need around 2000 Kcal a day. You can view our allergens and calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.

GF GLUTEN FREE **GF?** CAN BE GLUTEN FREE (please ask) **V** VEGETARIAN
VE VEGAN **VE?** CAN BE VEGAN (please ask)

PRIVATE ROOM HIRE

Did you know that we offer private room hire space in The Royal & Fortescue Hotel's Edwardian Suite? To find out more, call us on 01271 340111

HOW TO BOOK

Scan the QR code to access our booking form



T&C'S

Scan the QR code for full terms & conditions



OPEN DAILY: 11.30am-2.30pm | 6pm-9.30pm

BAR62

OPEN: Sun-Thur 5pm-11pm | Fri 5pm-12pm | Sat 3pm-12pm

Boutport Street, Barnstaple Devon EX31 1HG
01271 340 111 | 62thebank.co.uk



62

2024

FESTIVE CELEBRATIONS

Eat, drink & be merry!



FESTIVE DINNERS

fizz, clink, pop!

The festive season is all about fun, and where better to indulge than 62 The Bank? With cocktails that are sure to impress and food that you'll want to tell your friends about, we know how to deliver an unforgettable Christmas party.

25 NOVEMBER - 30 DECEMBER

Available sit times: 6 | 6.15 | 6.30 or 8.15 | 8.30 | 8.45 | 9 | 9.15
Tables of 6 or more only. Tables are available for 2 hours.

2 COURSES £27.50
Sunday - Thursday

3 COURSES £35.00
Sunday - Thursday

3 COURSES £42.00
Friday - Saturday

T&Cs • Card details upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments non-refundable.

- Pre-order required 3 weeks prior to booking for tables of 6 or more.
- No discounts can be used alongside this promotion.
- Please read our full terms and conditions.
- We are closed on Christmas day evening.

MENU

DUCK, CHICKEN & CHERRY TERRINE ^{GF?}

Wrapped in bacon with toasted sourdough and caramelised onion chutney

ROASTED ROOT VEGETABLE SOUP ^{GF?} ^{VE?}

Parsnip crisps and toasted sourdough

CHAMPAGNE PRAWN BOUCHÉE

Golden puff pastry filled with king prawns in a champagne, lemon and dill cream

BUBBLE & SQUEAK CAKES ^{VE}

Rocket, chilli and cranberry jam

ROAST TURKEY ^{GF?}

Served with goose fat roast potatoes, crushed winter roots, roasted garlic and parmesan sprouts, honey roast parsnips, pig in blanket, Yorkshire pudding, cranberry sauce, gravy

ROAST WESTCOUNTRY BEEF RUMP ^{GF?}

Cooked pink and served with goose fat roast potatoes, crushed winter roots, roasted garlic and parmesan sprouts, honey roast parsnips, pig in blanket, Yorkshire pudding, horseradish, gravy

PAN FRIED FILLET OF SEA BREAM ^{GF}

Fondant potato, roasted fennel and celeriac served with a dill split white wine cream

CELERIAC, CHESTNUT & TRUFFLE PITHIVIER ^{VE}

New potatoes, roasted fennel and celeriac, crushed winter roots and a rich vegetable gravy

PAN ROASTED DUCK BREAST ^{GF}

Served pink, with fondant potato, balsamic glazed root vegetables, cherry and cinnamon jus

CHRISTMAS PUDDING ^V ^{GF?} ^{VE?}

Warm brandy cream and redcurrants

WEST COUNTRY CHEESE PLATE ^{GF?} ^V

A selection of local cheeses served with savoury crackers, local spiced tomato chutney, grapes and walnuts

DARK CHOCOLATE TORTE ^V ^{GF}

Rich dark chocolate torte, baileys infused cream and salted praline

RASPBERRY SORBET ^{VE} ^{GF}

Fresh raspberries and lemon zest

GINGERBREAD & CHERRY PAVLOVA ^V ^{GF?}

Meringue with layers of chantilly cream, cherry compote and gingerbread crumb, served with raspberry sorbet

FESTIVE LUNCHESES

a lunch to impress!

Enjoy the perfect festive lunch with us. With our mouth-watering carvery, delicious desserts and a great atmosphere, 62 The Bank is a magical place to celebrate the most wonderful time of the year.

25 NOVEMBER - 30 DECEMBER

Even includes Boxing Day

Available sit times: 11.45 | 12 | 12.15 | 2 | 2.15 | 2.30
Sunday - Friday. Not available on Saturdays.

Tables of 6 or more only. Tables are available for 2 hours.

2 COURSES £22.00
Carvery & Sweet

3 COURSES £29.50
Starter, Carvery & Sweet

T&Cs • Card Details upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments non-refundable.

- Pre-order required 3 weeks prior to booking for tables of 6 or more.
- No discounts can be used alongside this promotion.
- Excludes Christmas Day
- Please read our full T&Cs

MENU

DUCK, CHICKEN & CHERRY TERRINE ^{GF?}

Wrapped in bacon with toasted sourdough and caramelised onion chutney

ROASTED ROOT VEGETABLE SOUP ^{GF?} ^{VE?}

Parsnip crisps and toasted sourdough

CHAMPAGNE PRAWN BOUCHÉE

Golden puff pastry filled with king prawns in a champagne, lemon and dill cream

BUBBLE & SQUEAK CAKES ^{VE}

Rocket, chilli and cranberry jam

FROM THE CARVERY

ROASTED TURKEY BREAST ^{GF?}

ROASTED SILVERSIDE OF BEEF ^{GF?}

VEGETABLE WELLINGTON & RED WINE GRAVY ^{VE}

Served on the carvery with Pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, honey roasted parsnips, Brussel sprouts, roast potatoes, new potatoes, Yorkshire puddings and gravy.

CHRISTMAS PUDDING ^V ^{GF?} ^{VE?}

Warm brandy cream and redcurrants

WEST COUNTRY CHEESE PLATE ^{GF?} ^V

A selection of local cheeses served with savoury crackers, local spiced tomato chutney, grapes and walnuts

DARK CHOCOLATE TORTE ^V ^{GF}

Rich dark chocolate torte, baileys infused cream and salted praline

RASPBERRY SORBET ^{VE} ^{GF}

Fresh raspberries and lemon zest

GINGERBREAD & CHERRY PAVLOVA ^V ^{GF?}

Meringue with layers of chantilly cream, cherry compote and gingerbread crumb, served with raspberry sorbet

CHRISTMAS DAY

let us take care of everything!

Forget the 5am turkey alarm clock, endless vegetable peeling and constant tidying up - as we take care of the big day for you - and, don't worry, you'll still get to pull the crackers.

WEDNESDAY 25 DECEMBER

Available sit times: 11.45 | 12 | 12.15 or 2 | 2.15 | 2.30
All bookings are for 2 hours 15 mins.

4 COURSES & A COCKTAIL
£90

CHILDREN UNDER 12 ½ PRICE: £45

T&Cs • Card Details upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments non-refundable.

- A pre-order is not required.
- No discounts can be used alongside this promotion.
- We are closed on Christmas day evening.
- Please read our full terms and conditions.

MENU

CANAPÉS & SPARKLING COCKTAIL

GAME TERRINE ^{GF?}

Rich game terrine, served with brandy infused prune jam, dressed watercress and toasted sourdough

TRUFFLED PARSNIP SOUP ^{GF?}

Toasted hazelnuts, truffle oil, sourdough

PAN FRIED SCALLOPS ^{GF}

Cauliflower purée, squid ink sauce, red pepper cream, micro herbs

SPICY BEETROOT, LEEK & WALNUT SALAD ^{VE} ^V

Roasted beetroots, leeks, fresh coriander, rocket and a spicy walnut, chilli and tamarind dressing

FROM THE CARVERY

ROASTED TURKEY BREAST ^{GF?}

ROASTED SILVERSIDE OF BEEF ^{GF?}

SIRLOIN OF BEEF SERVED PINK ^{GF?}

VEGETABLE WELLINGTON & RED WINE GRAVY ^{VE}

Served on the carvery with Pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, honey roasted parsnips, Brussel sprouts, roast potatoes, new potatoes, Yorkshire puddings and gravy.

FROM THE KITCHEN

PAN FRIED FILLET OF SEA BREAM ^{GF}

Fondant potato, roasted fennel and celeriac served with a dill split white wine cream

CHRISTMAS PUDDING ^V ^{GF?} ^{VE?}

Warm brandy cream and redcurrants

WEST COUNTRY CHEESE PLATE ^{GF?} ^V

A selection of local cheeses served with savoury crackers, local spiced tomato chutney, grapes and walnuts

MOCHA TIRIMASU TORTE

Dark chocolate, walnut and espresso sponge, marsala infused mascarpone, chocolate glaze, served with chocolate shards and double cream

CHAMPAGNE SORBET ^{VE} ^{GF}

Served with fresh raspberries and lemon zest

FIG & POMEGRANATE PAVLOVA ^{GF} ^V

Meringue with layers of chantilly cream, pomegranate molasses and caramelised fig, served with double cream