

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