

62

Festive Dinner

CELEBRATIONS

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.

27th November 2026 - 2nd January 2027

AVAILABLE SIT TIMES:

6pm | 6.15pm | 6.30pm or 8.15pm | 8.30pm | 8.45pm

All bookings are 2 hours in duration.

Sunday - Friday
2 COURSES

£37.50
per person

Sunday - Friday
3 COURSES

£45
per person

Saturday
3 COURSES

£45
per person

T&C's: Card details required upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments are non-refundable. Pre-order required 3 weeks prior to booking for tables of 7 or more. No discounts can be used alongside this promotion. Please read our full terms and conditions. We are closed on Christmas day evening.

ROASTED CARROT & CUMIN SOUP GF? VE?

Herb crème fraîche and garlic croutons

CHICKEN LIVER PARFAIT GF?

Spiced tomato chutney, sourdough toast, radicchio salad

TORCHED CURED SALMON GF?

Cured with citrus and tarragon, served with fennel slaw and rye toast

SMOKED CHICKEN & AVOCADO SALAD GF?

Bitter leaves, herb sponge and sherry vinaigrette

SALT BAKED BEETROOT TARTARE GF VE

Watercress, hazelnuts, pickled beetroot and raspberry vinaigrette

ROAST TURKEY GF?

With chestnut stuffing and pigs in blankets. Accompanied by roast potatoes, carrot, parsnip and sprouts with a rich gravy

FILLET OF SEA TROUT GF

Sautéed sea vegetables, potato rosti, chorizo and sherry velouté

CHICKEN & BRIE BURGER

Baby gem lettuce, sage and cranberry sauce, served with seasoned chips and house salad

BRAISED FEATHERBLADE OF BEEF

Garlic pommes purée, maple glazed carrot, rainbow chard, stout and onion sauce

ROAST WINTER SQUASH GF VE

Mushroom tea, baked onion with almond and herb crumb, fried polenta

CHRISTMAS PUDDING

Served with brandy sauce

CHOCOLATE YULE LOG

Grand Marnier cream, dark chocolate ganache

BANANA STICKY TOFFEE PUDDING VE GF

Miso caramel sauce, vegan vanilla ice cream

GINGERBREAD PARFAIT GF

Eggnog sauce, pecan brittle

FESTIVE CHEESE BOARD GF? V

A selection of West Country cheeses including Somerset Brie and vintage Cheddar & Devon Blue with celery, grapes, walnuts and local chutney