



Festive Lunch

CELEBRATIONS

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.

27th November 2026 - 2nd January 2027

Not available on Saturdays. 2 or 3 courses only on Sundays for all table sizes. Normal menu or 1 course not available.

AVAILABLE SITTIMES:

11.45am | 12pm | 12.15pm | 2pm | 2.15pm | 2.30pm
All bookings are 2 hours in duration.

2 COURSES
£24.50
per person

3 COURSES
£30
per person

Christmas Eve Lunch, Boxing Day Lunch,
2 COURSES £28.50 | 3 COURSES £34.50

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

FROM THE CARVERY GF?

ROAST BREAST OF TURKEY

ROAST SILVERSIDE OF BEEF

VEGETABLE WELLINGTON VE

All served from the carvery with, brussel sprouts, glazed carrots, roasted parsnips, cauliflower cheese, braised red cabbage, peas, roast potatoes, crispy diced potatoes, sage and onion stuffing, Yorkshire pudding and pigs in blankets

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