

Bank House

BAR | BRASSERIE | BEDS

Christmas Menu 2024

Bank House smoked ham hock, pecan & fig salad **gf,df**

Butternut and harissa hummus, pomegranate and crudites **ve,gf,df,vg**

Crab and king prawn thermidor **df,gf**

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Roast Norfolk turkey, sausage and cranberry stuffing, pigs in blankets, gravy **gf, df**

Beef Wellington (£12 supplement) **gfa,df**

Cranberry and pistachio baked salmon **df,gf**

Pickled butternut, hazelnut and puy lentil cake **ve,vg,df,gf**

.....all the above with roast potatoes, roast parsnips and carrots,
sprouts and chestnuts **gf,vg,ve,df**

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Coconut and chocolate tiffin **ve,df, vg**

Bank House Christmas pudding, brandy custard or vegan ice cream **gfa,dfa,vga,vea**

Apple and raspberry trifle **gf, vg**

Selection of local cheeses, grapes, celery, apple, quince,
plum & apple chutney, crackers **gfa,vg**

Lunch - 2 courses £32, 3 courses £37, 12.30pm – 3.30pm

Evening - 3 courses £42, 5.30pm – 9pm

Every day, Fri 29th November to Saturday 21st December

Christmas party meals must be booked in advance

We will take a non-refundable deposit of £10 per person at the time of booking.

Full payment, and pre-orders will be taken within 10 days, although late bookings are always welcome.

We operate a 48-hour cancellation policy, there will be no refund in the event of cancellation within 48 hours,
or of no show

V – vegetarian, ve - vegan, gf – gluten free, gfa – gluten free available, df – dairy free, dfa dairy free available, vga- vegetarian available,
vea- vegan available

Please let us know of any allergies or other dietary requirements , many dishes can be adjusted to suit your needs.

All our dishes may contain nuts. Our allergen file is available on request

Service is entirely discretionary. All tips are shared between all Bank House staff. A discretionary service charge of 10% will be added
to the bill of parties of 8 or more

BH 2507.24

