



Christmas

FESTIVE MENU

TUESDAY – SATURDAY
ALL DAY

TWO COURSES £35
THREE COURSES £43

Pumpkin & Parmesan Soup, Rosemary Croutons, Chives

Cured Salmon, Asian Slaw, Coconut & Lime Dressing

Neapolitan Salami, Celeriac Remoulade, Rocket, Balsamic Dressing. Focaccia

Rolled Breast of Turkey, Butter Roast Charlotte Potatoes, Bacon Wrapped Chipolata,
Herb Stuffing, Winter Greens

Wild Mushroom Lasagne, Four Cheese Sauce, Mixed Winter Vegetables

Fish of the Day, Kentish New Potatoes, Prawn Bisque Sauce, Tenderstem Broccoli

36 Day Aged, 180g Hereford Sirloin Steak, Crusted Mushroom & Grilled Cherry Tomato, Fries (*£4 Supplement*)

Steamed Christmas Pudding, Brandy Sauce

Cheese of the Day, Biscuits, Chutney

Sticky Toffee Pudding, Vanilla Ice Cream, Puffed Rice, Toffee Sauce

Pineapple Carpaccio, Blood Orange Sorbet, Passion Fruit Seeds

Please inform your waiter of any allergies.

An optional service charge of 12.5% is added to your bill. 100% of the service charge payment is given to our team both in the service and kitchen as an incentive to deliver above and beyond quality service. This incentive allows our team to earn a good, fair, competitive wage, which helps Bank House team and the industry to be modern and ethical employers of choice.