BANK HOUSE

Christmas

FESTIVE MENU 2026
available from 25/11 until 23/12

WEDNESDAY – THURSDAY 12-3PM / 5.30-9PM
FRIDAY – SATURDAY / 12 - 3PM
FRI & SAT EVENING / AVAILABLE ON PRE ORDER ONLY

TWO COURSES £34.5
THREE COURSES £42.5

Bank House Minestrone Soup, Parmesan Croutons

Beetroot Cured Salmon Gravadlax, Live Culture Buttermilk, Chive Oil, Lavosh Crisp Bread

Confit Duck & Pistachio Terrine, Fig chutney, Malted Bread

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

Nuts & Cranberry Loaf, Roast Potatoes, Herb Stuffing, Winter Greens, Parsnips

Seafood Bouillabaisse Stew, Potato Puffs, Cavolo Nero

200g Grass Fed Fillet Steak, Toasted Brioche,
Bone Marrow Mashed Potato, Port & Truffle Jus, Sautéed Sprout Leaves
(£15 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.