

Now taking group bookings
for tables of 6-12 guests.
email only: landlord@banktavern.com

Christmas Lunch at The Bank Tavern

Starters

Wild Boar Terrine, Cranberry, Sourdough
Whipped Cods Roe, Dill, Crostini
Cauliflower & Gruyere Mousse, Chestnut (v)

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Mains

Rolled Turkey Breast

Served with

Parsnip Puree, Roast Potatoes, Herbed Cavolo Nero, Braised Red Cabbage, Creamed Spinach,
Roasted Seasonal Vegetables, Black Pudding & Apple Stuffing, Duck Fat Sprouts, Pigs In Blankets,
Bone Marrow Bread Sauce, Cranberries

Braised Short Rib £3 supplement

Served with

Parsnip Puree, Roast Potatoes, Herbed Cavolo Nero, Braised Red Cabbage, Creamed Spinach,
Roasted Seasonal Vegetables, Black Pudding & Apple Stuffing, Duck Fat Sprouts, Pigs In Blankets,
Yorkshire Pudding

Rolled Belly of Pork

Served with

Parsnip Puree, Roast Potatoes, Herbed Cavolo Nero, Braised Red Cabbage, Creamed Spinach,
Roasted Seasonal Vegetables, Black Pudding & Apple Stuffing, Duck Fat Sprouts, Pigs In Blankets, Crackling

Jerusalem Artichoke & Stilton Pithivier (v)

Served With

Parsnip Puree, Roast Potatoes, Herbed Cavolo Nero, Braised Red Cabbage, Creamed Spinach,
Roasted Seasonal Vegetables, Butternut Squash & Sage Stuffing, Buttered Walnut Sprouts, Figs In Blankets

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Desserts

Chocolate Crèmeux, Stem Ginger, Candied Orange
Panettone Bread & Butter Pudding, Brandy Custard
Gingerbread Ice Cream

Two Courses - £ 41.95 • Three Courses - £44.95

An optional 10% service charge will be added to your bill and 100% of your gratuity is distributed to our team directly.
For any dietary or allergen information do not hesitate to ask

