

Bank St Bar

The perfect venue for large or small parties

2 courses
£16.95
3 courses
£19.95

Starters

Rich chicken liver pate flavoured with clementine and cranberry served with garlic and herb crostini's. **GF**

Homemade parsnip soup finished with parsnip crisps and served with a mini continental roll and English butter. **GF V**

Breaded spicy creel prawns with a chilli and lime mayo.

Christmas Mains

Slow cooked succulent roast beef, English by our local butcher Joseph Morris served with homemade yorkies. **GF**

Prime turkey breast, traditionally roasted and hand carved. **GF**

Wild mushroom and brandy sauce strudel. **V**

Trimmings

Roast potatoes cooked in goose fat, creamy mash, buttered sprouts, boozy red cabbage, honey glazed parsnips, festive stuffing, pigs in blankets fluffy Yorkshires and rich homemade gravy. **GF V**

Desserts

Rich Christmas pudding, a festive favourite drizzled with brandy sauce.

Rum and black cherry roulade with warm white chocolate sauce.

Orange and vanilla panacotta served with cream.

Raspberry and white chocolate roulade made with fluffy white meringue and fresh cream. **GF**

Add Cheese & Biscuits for just £3.95

Bottle Prosecco for just £12.95

Prosecco & Strawberries for just £3.50

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GF Gluten Free **V** Vegetarian