

The Bank Christmas 2025

Savoury Cheesecake

warm savoury goat cheesecake with roasted
selected sweet tomatoes flavoured with a basil dressing

Smoked Salmon Terrine

Scottish salmon terrine with an avocado dressed salad and malted bread

Festive Honey Ham

with maple glazed pears and cranberry gel

French Onion Soup

flavored with brandy oil and gruyere croutons

Traditional Roast Turkey

apple & chestnut stuffing, chipolatas, roast potatoes and rich turkey gravy

Slow Roasted Beef

pepper crusted beef basted with bearnaise butter, puffy parmesan and roast potatoes

Vegetable Roast

cauliflower cheese topped nut roast with figs in blankets and creamed mash

Bisque Fish Pie

local lobster bisque with king prawns, scallops & haddock topped with sliced gruyere potatoes

**Our main courses are accompanied with creamed sprouts,
roasted parsnips and carrots flavoured with thyme**

Meringue Tart

rum, chocolate and espresso martini filled tart with fresh cream

Traditional Christmas Pudding

with crème anglaise and fresh red currants

Saffron Panna Cotta

with an apricot compote and pistachio biscotti

Hazelnut Yule Log

chocolate log with piped fresh cream

Tea or coffee and mincemeat pies

2 Courses £32 3 Courses £38

4th to the 24th of December