

FESTIVE LUNCHESES

a lunch to impress!

Enjoy the perfect festive lunch with us. With our mouth-watering carvery, delicious desserts and a great atmosphere, 62 The Bank is a magical place to celebrate the most wonderful time of the year.

25 NOVEMBER - 30 DECEMBER

Even includes Boxing Day

Available sit times: 11.45 | 12 | 12.15 | 2 | 2.15 | 2.30

Sunday - Friday. Not available on Saturdays.

Tables of 6 or more only. Tables are available for 2 hours.

2 COURSES

Carvery & Sweet

£22.00

3 COURSES

Starter, Carvery & Sweet

£29.50

T&Cs • Card Details upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking.

All payments non-refundable.

- Pre-order required 3 weeks prior to booking for tables of 6 or more.
- No discounts can be used alongside this promotion.
 - Excludes Christmas Day
 - Please read our full T&Cs

MENU

DUCK, CHICKEN & CHERRY TERRINE **(GF?)**

Wrapped in bacon with toasted sourdough and caramelised onion chutney

ROASTED ROOT VEGETABLE SOUP **(GF?) (VE?)**

Parsnip crisps and toasted sourdough

CHAMPAGNE PRAWN BOUCHÉE

Golden puff pastry filled with king prawns in a champagne, lemon and dill cream

BUBBLE & SQUEAK CAKES **(VE)**

Rocket, chilli and cranberry jam

FROM THE CARVERY

ROASTED TURKEY BREAST **(GF?)**

ROASTED SILVERSIDE OF BEEF **(GF?)**

VEGETABLE WELLINGTON & RED WINE GRAVY **(VE)**

Served on the carvery with Pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, honey roasted parsnips, Brussel sprouts, roast potatoes, new potatoes, Yorkshire puddings and gravy.

CHRISTMAS PUDDING **(V) (GF?) (VE?)**

Warm brandy cream and redcurrants

WEST COUNTRY CHEESE PLATE **(GF?) (V)**

A selection of local cheeses served with savoury crackers, local spiced tomato chutney, grapes and walnuts

DARK CHOCOLATE TORTE **(V) (GF)**

Rich dark chocolate torte, baileys infused cream and salted praline

RASPBERRY SORBET **(VE) (GF)**

Fresh raspberries and lemon zest

GINGERBREAD & CHERRY PAVLOVA **(V) (GF?)**

Meringue with layers of chantilly cream, cherry compote and gingerbread crumb, served with raspberry sorbet