

CHRISTMAS PARTIES

fizz, clink, pop!

The festive season is all about fun and where better to indulge than 62 The Bank? With cocktails that will make you go wow and food that you'll tell your friends about we know a Christmas party at 62 will be hard to forget.

22 NOVEMBER - 7 JANUARY

6.00pm-9.30pm

2 COURSES

104



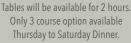
3 COURSES



3 COURSES Thursday - Saturday



Only 3 course option available







SALT & PEPPER CALAMARI

Lemon & garlic aioli



Buttermilk ranch dressing

HAM HOCK & CHICKEN TERRINE GF?

Maple glazed bacon shards, brioche toast and dijon mayonnaise

KING PRAWN & SEAFOOD COCKTAIL GF?

Marie rose sauce, avocado and rustic bread

VEGAN NACHOS VE GE

Tortilla chips with vegan mozzarella, jalapenos, aioli, guacamole, salsa and spicy vegan chilli

ROAST DEVONSHIRE TURKEY BREAST (GF?)

Sage and onion stuffing, pigs in blankets, duck fat roast potatoes and a medley of vegetables

SURF & TURF BURGER GF?



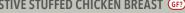
8oz beef burger, nduja fried prawns and smoked Applewood Cheddar, bloody Mary sauce

FILLET OF SALMON GF



Prawn and butter sauce, chive mash, green vegetable medley and sprouts

FESTIVE STUFFED CHICKEN BREAST GF?



Spiced mash, sautéed sprouts, cranberry and port gravy

POTATO, PARSNIP, CHESTNUT & SAGE TERRINE (19 GF

Harissa roasted carrots, sautéed sprouts, Jus

CHRISTMAS PUDDING GF?

Brandy cream and redcurrants

CHOCOLATE BROWNIE GF

Warm chocolate brownie, chocolate and butterscotch sauce, clotted cream vanilla ice cream, chocolate shavings, clotted cream

CRANBERRY & VANILLA CHEESECAKE

Winter berry compote, raspberry pavlova ice cream

CHOCOLATE & ORANGE TART **(18)**

Candied orange and vegan vanilla ice cream

CHEESE BOARD GF?









CHRISTMAS LUNCHES

a lunch to impress!

Tuck into irresistible festive goodies, as well as our mouth-watering Carvery, when you enjoy a lunch with us during the most wonderful time of year.

22 NOVEMBER - 7 JANUARY

11.30am-2.30pm

2 COURSES Carvery & Sweet

3 COURSES

Starter, Carvery & Sweet

Tables will be available for 2 hours. Saturday is a plated roast only.

LUNCH MENU

VEGETABLE SOUP (V) (GF?)





SALT & PEPPER CALAMARI

Lemon & garlic aioli

HALLOUMI FRIES GF (V)



Buttermilk ranch dressing

PRAWN & AVOCADO COCKTAIL GF?

Marie rose sauce, rustic breads

BROCCOLI & QUINOA BITES **(F)**

Spicy sriracha dip

FROM THE CARVERY

ROASTED DEVONSHIRE TURKEY BREAST (GF?) WEST COUNTRY SILVERSIDE OF BEEF (GF?)

Pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, sautéed sprouts, roast potatoes, new potatoes, Yorkshire puddings and gravy

FILLET OF SALMON GF

Prawn and lemon butter

CRANBERRY & APRICOT LENTIL LOAF (19) GF

Rich vegan Jus

All dishes will be served with a selection of vegetables and potatoes from the carvery

CHRISTMAS PUDDING (GF?)

Brandy cream and Redcurrants

CHOCOLATE BROWNIE @

Warm chocolate brownie, chocolate and butterscotch sauce, clotted cream vanilla ice cream, chocolate shavings, clotted cream

CRANBERRY & VANILLA CHEESECAKE

Winter berry compote, raspberry pavlova ice cream

CHOCOLATE & ORANGE TART **(19)**

Candied orange and vegan vanilla ice cream

CHEESE BOARD (GF?)













CHRISTMAS



let us take care of everything!

Forget the 5am turkey alarm clock, endless vegetable peeling and constant tidying up - as we take care of the big day for you - and, don't worry you'll still get to pull the crackers.

SATURDAY 25 DECEMBER

Sitting times: 11.30am or 12.00pm or 1.45pm or 2.15pm



CHILDREN UNDER 12 1/2 PRICE

Tables will be available for 2 hours.

3 COURSES





ENJOY

Ninter

CHRISTMAS DAY MENU

SWEET POTATO & BUTTERNUT SOUP (V) (GF?)



Lemon and garlic toast

BROCCOLI & QUINOA BITES VI GI

Spicy sriracha dip

DUO OF PRAWNS (GF?)

Poached king prawns and Atlantic prawns topped with a brown crab mayonnaise and rustic breads

DUCK LIVER PARFAIT (GF?)

Quince purée, caramelised onion chutney, brioche fingers, candied walnuts

24 HOUR PRESSED PORK BELLY GD

Glazed in a bourbon sauce with sweet potato purée

FROM THE CARVERY

ROAST DEVONSHIRE TURKEY GF?

ROASTED SIRLOIN OF BEEF GF?

GRILLED FILLET OF STONE BASS @

Glazed green beans, crushed baby potatoes, chive, saffron and champagne cream

CHESTNUT, LEEK & BABY CARROT WELLINGTON WE

Roasted shallots, Madeira Jus

CHRISTMAS PUDDING (GF?)

Brandy cream and redcurrants

RASPBERRY & PROSECCO POSSET GF?

Homemade shortbread & raspberry sorbet

PASSIONFRUIT & VANILLA CHEESECAKE

White chocolate and amaretto torte, chocolate shavings, salted caramel ice cream



Candied orange and vegan vanilla ice cream

CHEESE BOARD (GF?)





CELEBRATE IN STYLE

feel-good christmas!

With a sprinkling of festive cheer and a pinch of 62 magic - let us take care of everything as we make this season one to remember.

Whether it's the annual work get together, family reunion or friends catch-up you won't be disappointed when you dine with us. From a fabulous array of festive feasts, hand-crafted cocktails and exceptional service we really know how to make this Christmas season sparkle.

For parties for 4 or more only.



Pre Order your drinks from these options and pay just



Add your chosen drinks to your pre-order form.

Cocktail Jugs Winter Garden or Melon Cup

2 Bottles of Wine Blass Red or White



PRIVATE PARTIES

3 courses with carvery main, disco, private bar & room hire in our Edwardian Function Suite at The Royal & Fortescue Hotel.



Price is per person. Min. of 50 quests, max. of 100 quests.

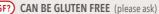




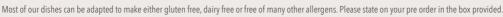
















Scan the QR code to access our booking form





Booking terms:

For parties of 4 or more only. All parties will be billed as one. Individual tabs are not possible. A non-refundable deposit of £10 per person is required on booking. Full payment for food must be made along with your pre-order no later than 2 weeks prior to your booking. All meals must be pre-ordered using the Christmas Party Booking Form.

OPEN 7 DAYS A WEEK

11.30am-2.30pm | 6pm-9.30pm



BAR**62**

Boutport Street, Barnstaple Devon EX31 1HG 01271 324 446 | 62thebank.co.uk







