



62

# FESTIVE CELEBRATIONS

*eat, drink & be merry!*



# 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.

## DRINKS PACKAGES

Pre Order your drinks from these options and pay just **£35**

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.

**£45**

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



**GF** GLUTEN FREE

**V** VEGETARIAN

**VE** VEGAN

**GF?** CAN BE GLUTEN FREE (please ask)

**VE?** CAN BE VEGAN (please ask)

Most of our dishes can be adapted to make either gluten free, dairy free or free of many other allergens. Please state on your pre order in the box provided.

# 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** £25  
Sunday - Wednesday

**3 COURSES** £30  
Sunday - Wednesday

**3 COURSES** £35  
Thursday - Saturday

Tables will be available for 2 hours.



## PARTY MENU

### SALT & PEPPER CALAMARI

Lemon garlic aioli

### HALLOUMI FRIES **GF** **V**

Buttermilk ranch dressing

### HAM HOCK & CHICKEN TERRINE

Maple glazed bacon shards, brioche toast and dijon mayonnaise

### KING PRAWN & SEAFOOD COCKTAIL **GF?**

Marie rose sauce, avocado and rustic bread

### VEGAN NACHOS **VE** **GF**

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

Spiced mash, sautéed sprouts, cranberry and port gravy

### POTATO, PARSNIP, CHESTNUT & SAGE TERRINE **VE**

Harissa roasted carrots, sautéed sprouts, Jus

### CHRISTMAS PUDDING **GF?**

Brandy cream and currants

### 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

### CHEESE BOARD **GF?**

# CHRISTMAS LUNCHESES

*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** £15  
Carvery & Sweet

**3 COURSES** £20  
Starter, Carvery & Sweet

Tables will be available for 2 hours.  
Only 3 course option available Thursday to Saturday.



## LUNCH MENU

**VEGETABLE SOUP** (V) (GF?)

Rustic breads

**SALT & PEPPER CALAMARI**

Lemon garlic aioli

**HALLOUMI FRIES** (GF) (V)

Buttermilk ranch dressing

**PRAWN & AVOCADO COCKTAIL** (GF?)

Marie rose sauce, rustic breads

### 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** (VE)

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** (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

**CHEESE BOARD** (GF?)

# CHRISTMAS DAY

*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

11.30am-2.30pm | 6pm-9.30pm

### 3 COURSES

11:30am - 2:30pm

£80

CHILDREN UNDER 12 ½ PRICE

Tables will be available for 2 hours.



## CHRISTMAS DAY MENU

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

Lemon and garlic toast

### ASPARAGUS PARCELS (V)

Wrapped in puff pastry with slow roasted tomato and basil sauce

### 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 (GF)

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 (GF)

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

### CHESTNUT, LEEK & BABY CARROT WELLINGTON (VE)

Roasted shallots, Madeira Jus

### CHRISTMAS PUDDING (GF?)

Brandy cream and redcurrants

### RASPBERRY & PROSECCO POSSET (GF?)

Homemade short breads raspberry sorbet

### PASSIONFRUIT & VANILLA CHEESECAKE

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

### CHEESE BOARD (GF?)

## HOW TO BOOK

Scan the QR code to access our booking form



### Booking terms:

For parties for 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



**BAR62**

Boutport Street, Barnstaple Devon EX31 1HG

01271 324 446 | [62thebank.co.uk](http://62thebank.co.uk)

