

Join us for the Festive Season



5 Course Menu £26.95

Available from 1st December - 30th December 2019

Starters

Soup (V)(VG)(GF)

Roasted pepper & butternut squash.

Salmon Mousse (GF Optional)

Served on a bed of smoked salmon, topped with a lemon & dill drizzle, sprinkled with fresh rocket and served with toasted ciabatta slices.

Duck Liver Paté (GF Optional)

Rich & creamy, lightly seasoned, slow cooked duck livers with cream, onions and splash of brandy, served with toasted ciabatta slices.

Bourbon Glazed Pork Belly (GF)

Thick cut of suckling pork belly, glazed in bourbon, sprinkled with diced fresh chilli and topped with grilled cherry tomatoes.

Open Roasted Veg Parcels (V)(VG)

A selection of diced, seasoned & roasted mixed vegetables, served in crispy fluffy puff pastry parcels.

Mixed Sorbet

Main Entrée

Traditional Turkey Dinner

Traditional Christmas Turkey dinner, served with the classic trimmings, honey glazed parsnips, oven roasted potatoes, garlic creamed mash, sage and onion stuffing, pigs in blankets, sprouts, home made gravy & a sloe gin cranberry sauce.

Seafood Risotto

Mixed seafood cooked in white wine, mustard spiced cream, pepper, risotto rice & dressed with fresh parsley, mussels, topped with a giant king.

Bacon Wrapped Monkfish

Tender monkfish tails wrapped in streaky bacon, lightly glazed with maple syrup, served in a light chilli & coriander spiced sauce, served with seasonal vegetables & sweet potato mash.

Festive Veg Wellington (V)(VG)

Mixed seasonal & root vegetables lightly cooked with a mulled wine spice, wrapped in puff pastry, lightly dusted with cinnamon and cooked until golden brown, served with seasonal vegetables & sweet potato mash.

Lamb Rump in a rich Red Wine sauce

Tender lamb rump steak, lightly seasoned, charred grilled served with seasonal vegetables & sweet potato mash.

Desserts

Irish Cream Cheese Cake

Served with a lightly minted whipped cream.

Traditional Christmas Pudding

Served with a homemade brandy cream.

Homemade Rhubarb Crumble

Served with your choice of ice cream or custard.

Festive Flavoured Ice Cream

A trio of Gingerbread, peppermint choc chip & chocolate orange ice cream topped with a chocolate whipped cream and dusted with icing sugar.

Coffee or Tea

Select your preferred coffee or tea from our hot drink menu

(excludes liqueur coffee)

Gift vouchers are available

Why not ask your server about one of our festive cocktails as a perfect accompaniment to your meal.

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Order Form

NAME:

DATE OF BOOKING:

TIME:

NUMBER OF GUESTS:

PHONE NUMBER:

EMAIL ADDRESS:

Please enter the number of meals in the box beside the course you wish to have.
(e.g. - if 2 people in your party require soup, enter the number '2' in the Soup box)

Starters

- Soup (V)(VG)(GF)
- Salmon Mousse (GF Optional)
- Duck Liver Paté (GF Optional)
- Bourbon Glazed Pork Belly (GF)
- Open Roasted Veg Parcels (V)(VG)

Mains

- Traditional Turkey Dinner
- Seafood Risotto
- Bacon Wrapped Monkfish
- Festive Veg Wellington (V)(VG)
- Lamb Rump in a rich Red Wine sauce

Desserts

- Traditional Christmas Pudding
- Homemade Rhubarb Crumble
- Irish Cream Cheese Cake
- Festive Flavoured Ice Cream

Please enter any specific dietary requirements you may have/need in the box below:

At least 1 week before your confirmed reservation, please complete and return your meal choices along with any specific allergies or dietary restrictions anyone in your party may have.

Secure your table with a £5 deposit per person. Deposits are not refundable.

We ask that the balance due is paid no later than one week prior to your reservation date.

Gift vouchers are available

www.thebankblackpool.com