

STARTER

Spiced pumpkin & sweet potato soup
Warm bread, maple croutons, toasted seeds, chive oil, coconut milk (Ve) (Gfo)
6

Ham hock & pea terrine
Quail's egg, egg yolk cream, pea purée, micro leaves, toasted focaccia (Gfo)
8

Chicken liver parfait
Quail's egg, parmesan crumb, toasted focaccia (Gfo)
8

Pan fried Scallop
Caramelised onion, herb crumb, fennel crisp, lumpfish caviar (Gfo)
12

MAIN

Nut roast
With sweet potato and caramelised onion, maple carrots & parsnips,
sprouts, braised red cabbage, rosemary roasted potatoes, gravy (Veo)
16

The Bank House Christmas dinner
Rosemary roasted turkey, honey glazed ham, pigs in blankets,
maple carrots & parsnips, sprouts, braised red cabbage,
beef fat roasted potatoes, beef dripping gravy (Gfo)
18

Cod fillet
Baked in a herb crumb, parmesan mash, tender stem broccoli,
caper and lemon Beurre Noisette sauce (Gfo)
18

Beef two ways
Fillet mignon, beef terrine, shallots, hash brown,
caramelised onion sabayon & veal jus (GF)
28

DESSERT

Christmas pudding
Brandy snap, brandy custard. (Veo)
6

Pecan pie
Raspberry sorbet, brandy and caramel mascarpone, brandy snap (V)
8

Blueberry crème brûlée
Blackberry sorbet, white chocolate, pistachio brittle (GF)
8

Cheese board
Selection of cheeses, celery, candied walnuts, figs
tomato and lime chutney (V)(Gfo)
10





BANK HØUSE
HATHERSAGE



Christmas
MENU

BOOK ONLINE AT

WWW.BANKHOUSEHATHERSAGE.CO.UK/RESERVATIONS

V = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (VeO) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available. All dishes are prepared in an environment with a risk of cross-contamination from allergens. Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.