



## STARTERS

### Apple Cider & Onion Soup **V VG**

Fresh homemade soup, served with a warm bread roll and butter (Gluten free optional)

### Beef Short Rib

Slow cooked Beef Short Rib served in a red wine & plum jus. (Gluten free)

### Fish Cake

Lightly seasoned poached Cod & Salmon, encased with buttery mashed potato, covered in a lemon & herb breadcrumb, fried until golden. Served with a limoncello & chilli sauce.

### Mushroom & Artichoke Filo Basket **V VG**

Mushrooms, Artichoke, White wine, Garlic & Chilli, cooked and served in an edible Filo pastry basket, topped with fresh rocket. (Gluten free)

### Goat Cheese Bites **V**

Goats cheese coated in a house seasoned breadcrumb mix, fried until golden, served with a spiced rum & plum dip.

## MAINS

### Traditional Turkey Dinner

Served with Honey Parsnips, Carrots, Sprouts, Sage & Onion stuffing, Mash Potato, Roast Potato, Cranberry sauce & Gravy. (Gluten free optional)

### Salmon Royal

Salmon Fillet cooked in White Wine, Garlic, Cream & Napoli, topped with baby Atlantic Prawns, served with Roasted Potato & seasonal veg. (Gluten free optional)

### Bourbon, Apple Pork Belly

Slow cooked succulent Pork Belly, served in a Bourbon & Bramley Apple sauce, served with maple mashed Sweet Potato & seasonal veg.

### Sweet Peach Fillet

Succulent Beef Fillet cooked in a Brandy & Peach sauce, topped with Roasted Peaches & served with seasonal veg & Roasted Potato. (Gluten free)

### Beetroot & Butternut Squash

### Wellington **V VG**

Chunky Beetroot & Butternut Squash, sweet & sharp balsamic chutney combined & wrapped in a golden baked puff pastry lattice with a shortcrust pastry base, served with maple mashed Sweet Potato & seasonal veg.

## DESSERTS

### Irish Cream Cheesecake **V**

Irish Cream folded into our homemade cheesecakes, served with Mint Chocolate Ice Cream.

### Apple Cider Crumble **V**

Homemade Apple Crumble mixed with Cider & Winter spices, served with warm Custard.

### Deconstructed Black

### Forest Gateau **V**

Cherry Pie filling, smashed Winter Berries, homemade Chocolate Brownie pieces, rich Chocolate Ice Cream, smooth French Vanilla Ice Cream, drizzled with Cherry Puree

### Chocolate Orange Cake **V**

A moist, gooey Orange Sponge, dotted with sticky Orange Cürd, smothered in rich Chocolate Fudge, drizzled with Orange Chocolate, served with French Vanilla Ice Cream. (Gluten free)

### Traditional Christmas Pudding

### Cake **V VG**

Traditional Christmas Pudding combining dried fruits, Sultanas, Raisins, Cider, Rum & Brandy, served with a Brandy Cream.



Set three course menu available at £39.95 per diner.

For any Festive menu bookings please contact [book@thebankblackpool.com](mailto:book@thebankblackpool.com) with your selections.