



Christmas Menu 2022

Available from 1st—30th December **Pre-Order ONLY**

£38.95 Per Person



Starters

Soup. Homemade Carrot and Coriander, served with a drizzle of cream and a warm bread roll. (V/Vg opt/Gf opt).

Bourbon Glazed Belly Pork. A cut of Suckling Pork Belly cooked with honey, bourbon, lightly sprinkled with cinnamon. (Gf).

Chestnut Stuffed Mushrooms. Oven roasted Portobello Mushrooms stuffed with crushed garlic roasted chestnuts and thyme. Finished with mozzarella or vegan “mozzarella”. (V/Vg opt/Gf).

King Prawn Filo Basket. King Prawns cooked in garlic, fresh chilies and sweet sherry, with lightly spiced chorizo sausage all served in an edible filo basket, topped with fresh rocket.

Main Course

Confit of Duck. Slow cooked confit of duck, drizzled with a sweet red wine and plum sauce, served with honey roasted mixed seasonal vegetables and oven roasted potatoes. (Gf).

Swordfish. Chargrilled swordfish steak lightly drizzled with lime juice and topped with diced tomato, red onion, salsa “style” sauce, served with honey roasted mixed seasonal vegetables and oven roasted potatoes. (Gf).

Traditional Turkey Dinner. Traditional Christmas Turkey dinner, served with the classic trimmings, honey glazed parsnips and carrots, sprouts, oven roasted potatoes, garlic mashed potatoes, pigs in blankets, homemade gravy, and a sloe gin cranberry sauce. (Gf opt).

Rustic Vegetable Open Tartlet. Rustic rough cut mixed root vegetables cooked in a red wine, balsamic reduction, layered into vegan pastry, lightly dusted with cinnamon and finished in the oven, served with a maple syrup, sweet potato mash and roasted kale. (V/Vg/Gf).

Fillet Rossini . Chargrilled Beef Fillet served in a rich homemade chicken liver pate and red wine sauce, with a slice of deep-fried ciabatta bread smeared with pate, served with honey roasted mixed seasonal vegetables and oven roasted potatoes. (Gf opt).

Desserts

Homemade Irish Cream Cheesecake. Served with a lightly minted whipped cream.

Mixed Berry Compote. Sprinkled with popping candy, served in a meringue nest with French vanilla ice cream. (Gf)

Luxury Sticky Toffee Pudding. Homemade sticky toffee pudding topped with fudge pieces and dusted with cinnamon, served with a homemade brandy cream.

Billionaire Torte. A rich decadent dark chocolate torte, served with a vegan mixed berry ice cream. (Vg).

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