



GARDEN ROOM
RESTAURANT

THE BANK HOUSE HOTEL

FESTIVE PARTY NIGHTS MENU

STARTERS

Harissa-Spiced Butternut Squash Soup (VE)

Chicken & Tarragon Terrine (NGCI)
Jerusalem artichoke, pickled mushrooms

Citrus-Cured Chalk Stream Trout
Compressed cucumber, yuzu, pumpernickel crumb, watercress

MAINS

Roast Turkey Roulade (NGCIA)
Thyme-roasted potatoes, roast carrot & parsnip, Brussels sprouts,
sausage meat stuffing, pig in blanket, red wine Jus

Oven-Baked Stone Bass (NGCI)
Parmentier potatoes, wilted spinach, sprouting broccoli, bisque sauce

Wild Mushroom, Chestnut & Beetroot Pithivier (VE)
All the trimmings (thyme roasted potatoes, roast carrot & parsnip, Brussels sprouts, red wine jus)

DESSERTS

Christmas Pudding (NGCI or VE)
Brandy anglaise, spiced-plum compote

Black Forest Tart
Chantilly cream, toasted pistachios

Carrot Cake Opera
Cream cheese icing, spiced orange

(VE) Vegan (VEA) Vegan Alternative Available
(NGCI) Non-Gluten Containing Ingredients

Please advise your server if you have any allergies or dietary requirements
as some dishes may contain allergens not listed in the menu description.

Whilst we make every effort to ensure your meals are free from allergens,
we are a small kitchen where all 14 allergens are present and cannot
guarantee that all traces are eliminated.