



FESTIVE MENU 2026



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STARTERS

Apple Cider & Onion Soup **V Vg**

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

Beef Short Rib

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

Confit Duck Leg

Served in a rich plum sauce, atop a bed of wild rocket.

Smoked Salmon & Prawn Cannoli

Scottish smoked salmon rolls, stuffed with baby atlantic prawns in a homemade marie rose sauce, topped with a lemon & dill drizzle. (Gluten free)

Heritage Burratta Caprese Salad **V Vg**

Sliced mixed heritage tomatoes, soft creamy burrata cheese, fresh handpicked basil leaves with an olive oil and balsamic drizzle (Gluten free)

Vegan Rustic 'Pork' Croûte **V Vg**

Golden flaky puff pastry, pea protein & oyster mushroom sausage style filling, with caramelised balsamic red onions, finished with poppy seed sprinkles and a spicy cranberry sauce.

MAINS

Traditional Turkey Dinner

Served with honey roasted parsnips, carrots, broccoli, bacon sprinkled brussel sprouts, sage & onion stuffing, pigs in blankets, cranberry sauce & homemade turkey gravy.

Salmon Royal

Salmon fillet cooked in white wine, garlic, napoli & a dash of cream, topped with baby atlantic prawns, served with seasonal veg, oven roasted cherry tomatoes & boiled baby new potatoes.
(Gluten free optional)

Xmas Pizza

Homemade hand stretched dough, turkey gravy base, mozzarella cheese, sage & onion stuffing, pigs in blankets, shredded turkey, finished with a spicy cranberry drizzle.
(Gluten free optional)

Sweet Peach Fillet

Succulent beef Fillet, served in a sweet brandy and peach sauce, topped with caramelised peaches, served with seasonal veg and truffle seasoned mash potato.

Mediterranean Vegetable Tart **V Vg**

Crisp basil & maize pastry case filled with a slow roasted tomato sauce topped with grilled courgettes, red & yellow peppers, red onions & cherry tomatoes, all baked together & finished with a basil & pumpkin seed crumb. Served with seasonal veg & Boiled baby new potatoes.

Wild Forest Mushroom & Truffle Seasoned

Risotto **V Vg**

Pan fried wild mushrooms, diced onions, truffle seasoned vegan cream, white wine & rice combined for a rich decadent dish, topped with crisped onions. (Gluten free optional)

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 vanilla custard.

White Chocolate Creme **V**

Brulee

Homemade white chocolate infused creme brulee, topped with fresh berries and grated white chocolate.

Trillinaires Torte **V Vg**

A crumbly vegan chocolate pastry case, filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache, finished with golden splashes, & served with a vegan ice cream.

Traditional Christmas Pudding

Cake **V Vg**

Traditional festive dessert combining dried fruits, sultanas, raisins, cider, rum & brandy, served with a vegan brandy cream.



Set three course menu available at £42.95 per diner.
For any Festive menu bookings please contact
book@thebankblackpool.com with your selections.