

EST 2026



OLD BANK HOUSE

Christmas Day 2026

To Begin

AMOUSE BOUCHE ✓

Jerusalem artichoke, chestnut & truffle soup

Starters

TWICE BAKED CHEESE SOUFFLE ✓

Monterey Jack & Westcombe cheese souffle, truffle cream, apple & pomegranate salad

WILD MUSHROOM & BLUE CHEESE VOL AU VONT ✓

Wild mushroom in tarragon cream, crumbled blue cheese on puff pastry with rocket & parmesan salad

LOBSTER, CRAB & SMOKED SALMON

Smoked salmon, butter poached lobster, Jersey crab salad, lemon & creme fraiche

DUCK LIVER PARFAIT

Duck liver parfait, duck croquette, onion jam, chicory salad & toasted brioche

Mains

HERB GNOCCHI ✓

Crispy herb potato dumplings, spiced pumpkin, sauteed wild mushrooms & salsa verde

PAN ROASTED JERSEY BASS

Pan roast local fillet of bass, lobster & prawn croquette, saffron lobster cream spinach & mash

ROAST TURKEY

Free range roast breast & leg of turkey, pigs in blankets with all the festive trimmings

GRILLED FILLET OF BEEF

Grilled fillet of beef, gratin potatoes, slow roasted winter root vegetables & jus

Desserts

OLD BANK HOUSE CHRISTMAS PUDDING ✓

Traditional Christmas pudding, blood orange custard & macerated blackberries

BAILEYS CHEESECAKE

Baileys & Biscoff cheesecake, baileys & vanilla ice cream with hazelnuts

CHOCOLATE TORTE ✓

Rich chocolate & almond torte, salted caramel, rum & raisin ice cream

CHEESE PLATTER ✓

Selection of cheeses, Jersey black butter, chutney & crackers

£120.0

All prices are Goods & Services Tax inclusive. Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter (VG = Vegan, V = Vegetarian)