

the
QUARTER
@ POTBANK
eat drink listen

Christmas Set Menu

***Available from Friday 27th November to
Thursday 24th December 2026***

Choose from

2 Courses for £31.95 | 3 Courses for £42.95 | 5 Courses £52.95
per person

Children

2 Courses for £16.95 | 3 Courses for £19.95

Upgrade your experience with a Glass of Prosecco
at the table on arrival for £6.50 per guest.

For drinks packages to accompany your meal
please contact our Bookings Manager on:
potbankbookings@gmail.com



Gluten Free



Vegetarian



Vegan



Contains Nuts



Spicy

Please inform your server if you have any allergies

A £10.00 deposit is required per person on securing your booking. Balance in full is required 7 days prior to your booking taking place. Our Christmas set menu is non-refundable or transferable.

Gift Vouchers cannot be used to purchase the Christmas Set Menu.
All T's and C's are at the discretion of the Management Team.

To enquire and book your Christmas Set Menu please email potbankbookings@gmail.com

www.thequarterpotbank.co.uk

Christmas Set Menu

Choose one from each course

Course 1

Spiced Parsnip and Apple Soup served with Toasted Sourdough* 

Ham Hock and Pea Terrine served with Pickled Vegetables and Baked Crostini  + Dairy Free

Crispy Brie Wedges served with Cranberry Chutney and Winter Leaf Salad 

Roasted Beetroot with Whipped Goats' Cheese served with Watercress and Balsamic Glaze  

Course 2

Palette Cleansing Lemon Sorbet made with Natural Fruit Juices

Course 3

Roast Turkey served with Yorkshire Pudding, Roasted Potatoes, Beans and Bacon, Pigs in Blankets and Gravy*

Slow Cooked Beef served with Yorkshire Pudding, Roasted Potatoes, Beans and Bacon, Pigs in Blankets and Gravy*

Salmon En Papillote with Lemon and Herb Jus served with Roasted Potatoes, Fine Beans, Tenderstem Broccoli and Roasted Fennel  + Dairy Free

Butternut Squash, Lentil and Spinach Pie with a Breadcrumb and Herb Top served with Roasted Potatoes, Fine Beans, Tenderstem Broccoli, Roasted Fennel and Gravy 

For the Table

Roast Carrots and Parsnips   Pan-Fried Sprouts with Cranberries  
Sage and Onion Stuffing  Dauphinoise Potatoes  Gravy  and Condiments 

Gluten Free Yorkshire Pudding, Stuffing and Gravy is available on request.

Course 4

Salted Caramel Chocolate Brownie  

Toffee and Honeycomb Cheesecake 

Raspberry, White Chocolate and Pistachio Roulade  

Tartelette Au Citron 

All served with pouring cream

Course 5

Americano Coffee or English Breakfast Tea served with a Selection of Petit Fours 

Children

Choose one for each course

Starters

Tomato Soup 
Chicken Goujons
Garlic Flatbread

Main Dishes

Roast Beef*
Roast Turkey*
Gammon*

Desserts

Chocolate Brownie 
Ice Cream Trio
Sticky Toffee Pudding

Menu items labelled (*) can be made Gluten Free on request