

BANK

RESTAURANT & BAR

Menu One

Based on 29.00 per person

Starters

Chicken liver parfait, pear chutney & toasted brioche

Chilli squid, Thai noodle salad

Baked mushrooms, goats cheese & caponata (n) (v)

Main

Crispy duck, Chinese greens, sesame & honey dressing (n)

Marinated breast of chicken with Malayan spices, sweet potato, coconut & lime (n)

Grilled swordfish, chilli beans & guacamole

Dessert

Profiteroles, vanilla ice cream & hot chocolate sauce (v)

Chocolate fudge pudding, vanilla ice cream (v)

Classic vanilla crème brûlée, lemon shortbread (v)

Filter coffee

For groups of 40 or more guests we request that a set menu (1 option per course for the entire group) be chosen from the event menus

Dishes are subject to market availability. For lunch parties, the Private Dining Room must be vacated by 4.00pm. All prices are in £ and inclusive of VAT. There is a discretionary 12.5% service charge added to your final bill.

All meat weights denoted are pre-cooked. (n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are vegetarian. Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.

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Menu Two

Based on 32.00 per person

Starters

Fresh asparagus, lightly poached free range egg, hollandaise sauce

Caesar salad, char grilled chicken

Crispy duck spring rolls, plum & pineapple dipping sauce (n)

Main

Maize fed chicken, wrapped in Parma ham, parmesan penne (n)

Seabass, tandoori baked with mint yoghurt or simply grilled with lemon

Artisan handmade tortellini, filled with slow cooked Scotch beef ragù
& tomato sauce

Dessert

White & dark chocolate brownies, vanilla ice cream (n) (v)

Sticky toffee pudding, butterscotch sauce (v)

Glazed lemon tart, marinated raspberries (n)

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Menu Three

Based on 35.00 per person

Starters

Tempura of king prawns, chilli & lime jam

Seared carpaccio of beef with roast beetroot, creamed horseradish, watercress & parmesan

Smoked salmon & home cured gravadlax, mustard & dill dressing

Main

Roast rump of lamb, dauphinoise potatoes, peas & mint

Confit belly of pork, butternut squash puree, spring cabbage

Roast halibut, crab & herb crumb, asparagus, shellfish dressing

Dessert

Baked New York style cheesecake, blueberry compote (v)

Valrhona chocolate cake, vanilla ice cream (v)

Summer berry & passion fruit pavlova (v)

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Vegetarian Options

Should you wish to include a vegetarian alternative for your menu please substitute a main course option with one of the following dishes

Main

Wild mushroom risotto, parmesan wafer (v)

Sweet potato & coconut polenta, Asian vegetable fricassee (v)

Baked summer squash & goats cheese cannelloni (v)

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