

# N O R T H B A N K

R E S T A U R A N T  B A R

## ABOUT NORTHBANK

Located next to the iconic Millennium Bridge with outstanding Thames River views Northbank is a friendly, stylish restaurant and bar created by owner Christian Butler (ex-Adam Street and Baltic).

Head Chef John Harrison (ex – The Crab in Chieveley and The Zetter Hotel) is passionate about sourcing fresh ingredients for his Modern British menu with a West Country influence

The Northbank team are well-rehearsed in producing events including corporate lunches, dinners, private parties, wine-tastings, photo shoots, press events and weddings to name a few. The terrace has spectacular views of the Millennium Bridge, Shakespeare's Globe and the Tate Modern. Northbank is just a short walk from St. Paul's Cathedral. The terrace and bar can be booked exclusively for up to 100 guests. Total venue hire is available for up to 175.

Please get in touch if you would like to know more about having your event at Northbank or visit [www.northbankrestaurant.com](http://www.northbankrestaurant.com).

We look forward to welcoming you soon.

**Opening times: MON – SAT 9.30AM - 11PM**

HERE'S WHAT YOU NEED TO KNOW ABOUT HAVING YOUR  
EVENT  
MEETING  
BREAKFAST  
LUNCH  
DINNER  
DRINKS PARTY  
...AT NORTHBANK

BREAKFAST/LUNCH/DINNER (exclusive) up to 110

BREAKFAST/LUNCH/DINNER (part of restaurant) up to 60

SUMMER SET MENU 1 (July-September) £37.50 per person

SUMMER SET MENU 2 (July-September) £42.50 per person

DRINKS PARTIES up to 175

(During summer up to 200)

If you would like to book an event or have any questions about Northbank please call

0207 329 9299 or email [info@northbankrestaurant.com](mailto:info@northbankrestaurant.com)

## Party Menus Are Designed For Groups of 10 or More

### Summer Set Menu 1 £37.50

Summer Minestrone with Orzo Pasta and Herb Salsa

Confit Rabbit Terrine with Pickled Vegetables

Grilled Mackerel fillet with Jersey Royal and Fennel Salad

Warm Goats cheese with Golden Beetroot and Sugared Walnuts

Pork Tenderloin with Grain Mustard Gnocchi and Stem Broccoli

Pan Fried Bream with Basil Risotto and Slow Roasted Tomatoes

Braised Cornish Lamb Shoulder with Minted Broad Beans and Feta

Pea and Ricotta Tart with Leafy Celery and Summer Truffle Dressing

Vanilla Panna Cotta with Champagne Poached Strawberries

Cherry and Almond Tart with Cornish Clotted Cream

Summer Pudding with Lemonade Sorbet

Driftwood Goats Cheese with Celery and Water Crackers

*PLEASE NOTE: We will always try to accommodate any special requirements.*

*Extra vegetarian options, substitutions, vegan, allergies – prior notice required*

*We must insist, however, that all of your party choose from either menu 1 or menu 2 – not a combination.*

*We will take your party's order when you arrive and do not require advance ordering*

## Party Menus Are Designed For Groups of 10 or More

### Summer Set Menu 2 £42.50

Heritage Tomato Salad with Burrata and Basil

Crab and Apple Cocktail with White Gazpacho

Beetroot Cured Salmon with Crème Fraiche and Radishes

Smoked Venison Carpaccio with Courgettes and Aubergine Caviar

Roast Guinea Fowl Breast with Charred Corn and Tomato Chutney

Cornish Cod Loin with Potato and Summer Truffle Gratin and Pea Salad

Slow Cooked Beef Short Rib with Squash Fondant and Oyster Mushroom Jus

Maple Glazed Aubergine with Polenta Chips and Dressed Watercress

Pimms Jelly with Strawberry Sorbet and Candied Fruit

Sweet Cherry Pie with White Chocolate Custard

Caramel and Hazelnut Chocolate Delice with Praline Ice Cream

West Country Cheese Board with Fruit Bread and Chutney

*PLEASE NOTE: We will always try to accommodate any special requirements.*

*Extra vegetarian options, substitutions, vegan, allergies – prior notice required*

*We must insist, however, that all of your party choose from either menu 1 or menu 2 – not a combination.*

*We will take your party's order when you arrive and do not require advance ordering*

# BREAKFAST MENUS

Minimum 10 people (by reservation only)

## ***Express Breakfast - £6.50 per person includes:***

Exotic fruit platter with natural yoghurt

Bircher muesli

Selection of warm pastries

Dry cured bacon and cheese bagels

## ***Northbank Full English Breakfast - £12.50 per person includes:***

Grilled hogs pudding, fried bread, baked beans, grilled field mushrooms, dry cured organic bacon,

Cumberland sausage, Rosedown farm free range eggs fried, poached or scrambled

## ***Deluxe Breakfast - £18.50 per person includes:***

Exotic Fruit Platter with Natural Yoghurt

Bircher Muesli

Selection of Warm Pastries

Dry Cured Bacon and Cheese Bagels

Poached Duck Eggs on Granary Toast

Grilled Hogs Pudding with Caramelised Apples

Smoked haddock and avocado, kedgeree, Fried bread, baked beans, grilled field mushrooms, dry cured organic bacon, Cumberland sausage, Rosedown farm free range eggs fried, poached or scrambled

Tea, Filter Coffee, Fruit Juice, Soft Drinks £2.50 each

# CANAPÉ MENU £18.50 per person

Minimum 20 people -12 Canapés per guest - Select 7 from below...

Mackerel Rillettes with Pickled Cucumber

Crab Cocktail with Lemon Mayonnaise

Salt Cod Brandade with Aioli

Breaded Plaice Goujon with Pea Puree

Dill and Salmon Fish Cake with Tartar Sauce

Hog's Pudding Fritter with Brown Sauce

Cornish Lamb Pasty

Roast Beef Loin with Yorkshire Pudding and Horseradish

Chicken and Tarragon Ballotine with Celeriac Remoulade and Gherkin

Smoked Duck Breast with Fennel and Orange

Pulled Ham and Mustard Croquette

Paprika and Bulgar Wheat Scotch Egg

Goats Cheese Parfait with Beetroot and Chive

Truffle Arancini with Mascarpone

Strawberry and Champagne Jelly Shots

Chocolate and Pistachio Brownies with Clotted Cream

Cinnamon Doughnut with Vanilla Custard

Lemon and Raspberry Macaroons

## TERRACE MENU £21.50 per person

Minimum 30 people - Exclusive hire only – Select 7 from below...

BBQ Pulled Pork Sliders with Red Cabbage Coleslaw and Chipotle Mayonnaise

Butter Milk Fried Chicken with Chilli Salsa and Sour Cream

Homemade 'Devon Red' Beef Burgers, Brioche Bun, Pickle and Mustard

Chargrilled Pork and Herb Sausage with Braised and Crispy Onions

Salmon Pave with Fine bean, Shallot and Mint Salad

Prawn, Squid and Mussel Bouillabaisse with Saffron Potatoes

Raost Aubergine and Courgettes with Red Pepper and Salsa Verde

Charred Baby Gem with Parmesan and Croutons

Curry Roasted Cauliflower with Goats Curd and Raisin Salad

Heirloom Tomato Salad with Basil and Rocket

Pea, Broad Bean and Jersey Royal Salad with Chive Dressing

## BOWL FOOD £21.50 per person

Minimum 20 people - 5 Bowls per guest - Select 7 from below...

Scampi with Fries and Tartar Sauce

Pea Risotto with Cream Cheese

Smoked Ham Croquette

"Northbank" Shepherd's Pie

Truffled Mac 'n' Cheese with Parmesan Crust

Poached Salmon with Watercress and Samphire

Devilled Lamb Kidneys with Mash and Brown Sauce Gravy

Roasted Cod with Spicy Tomato and Basil Fregola

Ricotta Gnocchi with Broad Beans and Stem Broccoli

Glazed Cornish Fish Pie

Sticky Toffee Pudding with Caramel Sauce

Warm Triple Chocolate Brownie

Apple and Gooseberry Crumble

Vanilla Crème Brûlée with Strawberry Compote

# BUFFET MENU

£18.50 per person - Exclusive hire only - minimum 30 people

## ***Starters (choose 3)***

Cray Fish and Leek Tart  
Summer Minestrone with Orzo Pasta and Pesto  
Smoked Salmon and Cream Cheese Roulade and Rocket  
Heritage Tomato and Mozzarella Salad  
Crispy Chicken with Gem Lettuce and Garlic Mayonnaise  
Pork and Hogs Pudding Terrine with Piccalilli

## ***Main Courses (choose 3)***

Hot Pot with Pickled Red Cabbage  
Slow Cooked Pork Belly with Mustard Mash and Baked Apples  
Braised Beef with Creamed Garlic Polenta and Fried Shallots  
Crumbed Plaice Fillet with Hollandaise and Watercress  
Salmon and Prawn Fish Pie with Parmesan Crumble  
Feta and Sun Blushed Tomato Wellington with Sautéed Spinach

(Vegetables and Side Dishes are included)

## ***Desserts (choose 3)***

Apple & Gooseberry Crumble with Custard  
Chocolate and Caramel Terrine with Hazelnut Praline  
Orange and Lemon Cheesecake with Ginger Biscuit  
Cherry and Almond Tart with Cornish Clotted Cream  
Apricot, Dark Chocolate and Walnut Brioche Bread and Butter Pudding  
West Country Cheeseboard with Crackers and Chutney



# Helpful Travel Information

Underground stations: Mansion House (District & Circle Lines) - 5min walk

St Pauls (Central Line) - 7min walk

Blackfriars – 6min walk

Rail : Blackfriars – 6min walk

Coach drop-off point : Queen Victoria St – 5min

Cab drop-off point : High Timber St – 3min

Parking: NCP Car Park Queen Victoria St

Free parking in High Timber St after 6.30pm

By boat : Bankside Pier in front of Shakespeare's Globe – 7min

Contact [www.thamesclippers.com](http://www.thamesclippers.com) for travel schedules

## Local attractions

Millennium Bridge (with disabled lift down to Paul's Walk) - 2 min

Tate Modern – 5 min

Shakespeare's Globe - 6 min

St Pauls Cathedral – 7 min

The Shard (tallest building in Western Europe) – 15 min

Date of Booking Confirmation	
Client Name	
Contact Name for Client	
Telephone	Email
Event Type	Menu
Date of Event	Time of Event
Venue (please tick)	
Exclusive <input type="checkbox"/> Entire Restaurant <input type="checkbox"/> Part of Restaurant <input type="checkbox"/> Bar <input type="checkbox"/>	
Terrace <input type="checkbox"/>	
Minimum Spend (if applicable)	Party Size:
Client Signature	

Dear Client,

Thank you for choosing NORTHBANK as the venue for your forthcoming event.

Overleaf you will find our Terms and Conditions for you to read, sign and return.

Please could you sign the agreement above and return it as soon as possible with the signed Terms and Conditions

Email [info@northbankrestaurant.com](mailto:info@northbankrestaurant.com) or by post to the address below with credit card details.

We are looking forward to welcoming you and your guests to NORTHBANK.

Please do not hesitate to call should you have any queries.

Best wishes,

Angelo Lupinetti  
**Restaurant Manager**

## TERMS AND CONDITIONS

- 1 Private dining and exclusive hire bookings are confirmed when the **Confirmation Booking Form** is completed and returned in advance of the event.
- 2 Deposits are non-refundable and must be paid prior to the event.
- 2a. 10% deposit of minimum spend required for exclusive hire bookings.
- 2b. £10 per person deposit required for parties of 11 or more. (non-exclusive)
- 3 Deposits will be deducted from your bill on the night.
- 4 To make a pre-payment/deposit please include your credit card details in the **Confirmation Booking Form**. BACS and cheque payments to be made to St.Paul's Restaurant Ltd.
- 5 NORTHBANK does not accept any responsibility for **loss or damage** to any item of equipment, furniture, stock or any other property brought onto the premises by the clients or their agents.
- 6 All food, beverage and service charges are **inclusive of VAT**. Should the rate of VAT change, this will be reflected in the final bill.
- 7 A **12.5% Service Charge** will be added to all food & drink.
- 8 Some dishes **may contain nuts**, please inform us in advance if you or any member of your party has an allergy.
- 9 No food, wine, beer or spirits may be brought into NORTHBANK by the client or client's guest for consumption on the premises unless prior consent has been obtained in writing and an additional charge has been agreed.
- 10 **Force Majeur**. In the eventuality of a natural disaster (fire, flood, power cut, hurricane etc.), where NORTHBANK may have to suddenly close, we will endeavour to re-locate your event, and will refund your deposit. NORTHBANK will not however pay for any compensation under these circumstances.
- 11 NORTHBANK reserves the right to refuse admission or to eject a guest who is acting drunk and disorderly under the influence of alcohol.
- 12 NORTHBANK must be notified of any complaints by letter or email within 7 days of your event. After this time it will be up to the General Manager's discretion if we take these into consideration.
- 13 You will be responsible for any damage caused by you or your guests to the furniture or fittings at NORTHBANK.
- 14 A **cancellation fee** of 50% of the set menu cost will apply if your group booking is cancelled less than 24hrs in advance. For group bookings of 20 or more guests we require 48hrs notice of cancellation. Exclusive hire bookings cancelled less than 48hrs in advance will be charged 50% of the agreed minimum spend. In all cases we will notify you of any cancellation fee before it is applied.

**PLEASE COMPLETE THE FOLLOWING  
SECTION TO CONFIRM YOUR BOOKING:  
CREDIT CARD NUMBERS ARE REQUIRED FOR ALL BOOKINGS**

<b>I understand that my card will be debited in accordance with the Terms and Conditions.</b>			
Name on card		Expiry date	Issue No.
Card number			
Card Holders Full Address and postcode			
3 digit Security code on the back of the card			
Card type:	VISA	MASTERCARD	SWITCH AMEX
<b>I confirm that the details for the event are correct and agree to the Terms and Conditions above.</b>			
Signed		Date	