

NORTH BANK

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.

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
LUNCH
DINNER
DRINKS PARTY
...AT NORTHBANK

BREAKFAST/LUNCH/DINNER (exclusive) up to 110

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

NOVEMBER SET MENU £37.50 per person

DRINKS PARTIES up to 175

(During summer up to 220)

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

0207 329 9299 or email info@northbankrestaurant.com

November Party Menu – PAGE 1

...designed for parties of 10 or more - £37.50 per person

Confit Duck Rillettes with Toasted Focaccia and Pickle Salad
Smoked Mackerel and Beetroot Tartlet with Horseradish Mousse
Rabbit Sausage with Spiced Ketchup, Cherry Tomato and Chorizo
Chickpea and Pepper Croquettes with Grilled Feta and Black Olives



Slow Cooked Pork Belly with Butternut Squash, Sage and Pumpkin Dumpling
Cornish Hake with Seaweed Risotto, Poached salsify and Sea Herb Butter
Corn Fed Chicken Breast with Pancetta Stuffing, Garlic Mash and Roasting Juices
Roasted Mushroom and Celeriac Mille-Feuille, Parmesan and Parsley Crumble



Apple and Cinnamon Struddle with Vanilla Ice Cream
Hot Chocolate and Orange Fondant with White Chocolate Custard
Coconut Panna Cotta with Pineapple Jelly, Coconut Tuille and Mango Salsa
Hazelnut and Coffee Parfait with Mascarpone and Hazelnut Brittle

Your Guests can choose on the day – we do not require pre-orders. But we do need to know about any add-on's or substitutions to the menu beforehand.

November Party Menu – PAGE 2

Add-On's and Subs'...

Glass of Malard 1er Cru Champagne on arrival?	add £10.50
Selection of Kitchen Snacks to begin with?	add £3.50



Substitute one of your main courses for....

Chargrilled Cornish Beef Fillet with Buttered Mash and Red Wine Jus	add £9.50
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Substitute one of your desserts for....

Westcountry Cheese Board	add £4.00
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Fancy an additional Cheese Course?	add £8.00
Rare Tea / Artisan Coffee / Infusions / Homemade Petit Fours	add £3.00

*All of our food and beverage prices are inclusive of VAT at the current rate.
Please note that dishes are subject to seasonal changes and market availability.
If you have a food allergy, intolerance or sensitivity, please speak to your server
about ingredients in our dishes before you order your meal.
A 12.5% discretionary service charge in main restaurant will be added to your final bill.*

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

Roast 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 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 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
General 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 MAJEURE**

Either Party may suspend or terminate its performance obligations, partially or entirely, to the extent that its obligations are prevented by events or occurrences beyond its control such as, but not limited to: acts of God, war, specific threat of war, government retaliation against domestic or foreign enemies, government regulation or travel advisory, disasters, fire, earthquakes, accidents or other casualty, strikes or specific threat of strikes (exception: neither Party may terminate nor suspend its performance under this Agreement for strikes, labour disputes or work stoppages involving its respective employees or agents) reasonable fear for personal safety by attendees, civil disorder, terrorist acts and/or specific threats of terrorism, acts of domestic or foreign enemies, curtailment of transportation services preventing some or all of attendees from attending, nuclear hazard or a similar intervening cause beyond the control of either Party making it illegal, impossible or commercially impracticable to hold the event in whole or in part, or to provide the Services outlined in this Agreement

- 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.

CONFIDENTIALITY

1 Each Party (both "Client" and "Supplier") undertakes:-

(a) to keep confidential all information (written or oral) concerning the business and affairs of the Client that the Supplier has obtained or received as a result of the discussions leading up to or the entering into, or obtains or receives in performance of, the Agreement;

(b) not to disclose the information in whole or in part to any other person without the Client's written consent, save to those of the Supplier's employees, agents and sub-contractors involved in the performance of the Supplier's obligations under the Agreement on a confidential and need-to-know basis; and

(c) to use the information solely in connection with the performance of the Supplier's obligations under the Agreement and not for the Supplier's own or the benefit of any third Party.

d) Upon expiration or termination of this Agreement for any reason or at the written request of Client during the Term of this Agreement, Vendor shall promptly return to Client or destroy (at Client's discretion) all Client confidential information in possession of Supplier or its Subcontractors.

2. Neither Party shall issue any media releases, public announcements or public disclosures relating to the Agreement or use the name or logo of the other Party including, without limitation, in promotional or marketing material or on a list of customers; unless required by legal, accounting or regulatory requirements beyond the reasonable control of the releasing Party.

WARRANTIES AND REPRESENTATIONS

The Supplier warrants and represents to Client that:

- A. The Supplier, its employees, agents and sub-contractors will carry out all of Supplier's obligations under the Agreement with all reasonable skill and care, in a timely and professional manner, and using appropriately skilled and experienced personnel; and
- B. The Supplier shall maintain sufficient trained and experienced staff to supply the Services under the terms of the Agreement and warrants that it shall provide appropriate levels of best available staff to promptly and accurately handle Client's requirements during the Event
- C. The Supplier has and shall have the rights and powers to enter into and perform all of its obligations under the Agreement; and that its proposed activities hereunder do not and shall not infringe any laws, regulatory requirements or the rights of any third Party.
- D. The Supplier holds and shall hold any and all necessary licences required under the Agreement, and has otherwise complied and shall comply in all respects with the requirements of all statutes, laws, regulations, requirements and codes of practice applicable under the Agreement and it holds and shall hold any third Party licences or authorities granted to it to enable it to enter into and perform the event.

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

I understand that my card will be debited in accordance with the Terms and Conditions.			
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			
I confirm that the details for the event are correct and agree to the Terms and Conditions above.			
Signed		Date	