

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

BREAKFAST

LUNCH

DINNER

DRINKS PARTY

...AT NORTHBANK

BREAKFAST/LUNCH/DINNER (exclusive) up to 110

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

CHRISTMAS SET MENU 1 - £39.50 per person

CHRISTMAS SET MENU 2 - £47.50 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

NORTH BANK

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

Party Menus Are Designed For Groups of 10 or More

Christmas Menu 1 £39.50

Pressed Ham Hock with Pickled Cauliflower and Mustard Dressing

Smoked Mackerel Paté with Whiskey Butter and Melba Toast

Beetroot Risotto with Candied Beets and Driftwood Goats Cheese

Crispy Confit Chicken and Butternut Squash with Toasted Seeds and Mizuna

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Roast Turkey Breast with Duck Fat Potatoes, Chestnut and Apricot Stuffing

Pan Fried Salmon Fillet with Jerusalem Artichokes, Leeks and Almond Butter

Duck Leg with Spiced Braised Red Cabbage, Celeriac Mash and Blackberry Jus

Parsnip, Sweet Potato, Sage and Parmesan Tart with Spinach and Pinenuts

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Christmas Pudding with Brandy Custard

Bailey's Crème Brûlée with Shortbread biscuit

Pear and Apple Crumble with Cinnamon Ice Cream

Montgomery Cheddar and Cornish Blue Cheese Plate with Water Crackers

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

Extra vegetarian options, substitutions, vegan and 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.

A discretionary 12.5% Service Charge will be added to your bill. Some of our dishes may contain nuts or shot

N O R T H B A N K

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

Party Menus Are Designed For Groups of 10 or More

Christmas Menu 2 £47.50

Includes a Glass of Prosecco

Celeriac Soup with Mushroom Crumb and Tarragon Oil

Rabbit and Duck Liver Terrine with Heritage Carrot Salad

Treacle Cured Salmon with Fennel, Lime and Coriander Dressing

Hogs Pudding, Quail egg and Crispy Bacon with Watercress

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Roast Aged Sirloin of Beef with Potato Fondant, Braised Shallot and Beef Gravy

Cornish Cod Fillet with Celeriac Rosti, Confit Carrots and Kale Pesto

Pheasant Breast with Chestnut Puree, Creamed Savoy Cabbage and Red Currant Jus

Spiced Vegetable Wellington with Cauliflower Puree and Buttered Green Beans

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Traditional Christmas Pudding with Brandy Custard and Clementines

Chocolate Delice with Praline Biscuit Base and White Chocolate Mousse

Orange and Raspberry Jelly with Vanilla Panna Cotta and Raspberry Sorbet

West Country Cheese Board with Chutney and Fruit Bread

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R E S T A U R A N T ■ ■ B A R

New Year's Eve Menu 2017

£95 per person, including Champagne on arrival

Amuse Bouche



Seared Scallop with Cauliflower and Black Truffle
Crispy Pork Ballotine with Warm Sour Dough and Herb Mayonnaise
South Coast Crab and Lobster Tortellini with Bisque and Tarragon
Truro Hogs Pudding and Fried Duck Egg with Smoked Tomato
Cave Aged Cornish Goats Cheese with Sugared Walnut Crumb, Beetroot and Apple



Seared Venison with Caramelised Onion, Charred Celeriac and Damson
Pan Fried Halibut with Confit Leeks, Kale Puree and Caviar Cream
Roast Guinea Fowl Breast with Mushroom Stuffed Leg, Potato Mousse and Mushroom Jus
Cornish Sea Bass with Bouillabaisse Sauce, Steamed Mussels and Saffron Emulsion
Butternut Squash and Sage Potato Cannelloni with Ricotta and Spinach Crackers



Clementine and Champagne Jelly with White Chocolate Panna Cotta and Dried Raspberries
Gingerbread Soufflé with Limoncello and Meringues
Salted Caramel and Chocolate Delice with Salted Caramel Ice Cream
Granny Smith and Calvados Mousse with Oat Crumble and Compressed Pear
Cornish Cheese Board with Quince and Sea Salt Water Crackers

A discretionary 12.5% Service Charge will be added to your bill. Some of our dishes may contain nuts or shot

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...

Falmouth Crab and Tarragon Fishcakes, Sorrel Butter Sauce

Duchy of Cornwall Rock Oysters, Shallot and Red Wine Vinaigrette

Smoked Cornish Mackerel Pate with Lime and Ginger, Melba Toast

Scampi, Chips and Tartar Sauce

Crispy Smoked Haddock Croquettes with Pea Puree and Pea Shoots

Hot-Smoked Salmon and Caviar Éclairs

Beef Tenderloin, Yorkshire Pudding, Horseradish

Smoked 'Devon Red' Beef Carpaccio with Crispy Anchovy and Caper Relish

Chicken Liver Parfait, Smoked Bone Marrow Butter, Sourdough Loaf

Mini Cornish Pasties (steak)

Smoked Duck Breast, Soy, Ginger and Watercress

Grilled Hogs Pudding with Caramelised Apple and Cider Brandy Jelly

Mini Cornish Pasties (vegetarian)

Truffled Goats Cheese-cake with Glazed Fig and Pickled Walnut

Strawberry and Champagne Jelly Shots

Warm Salted Caramel Chocolate Brownies with Clotted Cream

Cherry Jam Donuts with Almond Sugar

Raspberry and Rosewater Macaroons

TERRACE MENU £21.50 per person

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

Free Range Pork and Apple Hot Dogs with Remoulade and Crispy Onions
Northbank Chilli Chicken, Lime and Coriander Yoghurt
Homemade 'Devon Red' Beef Burgers, Brioche Bun, Red Onion Relish, Pickles
Slow Roasted Pork Belly with Crackling and Cider Apple Sauce
Glazed Lemon and Garlic Shrimp Kebabs, Lime Butter and Caperberries
Roast Cod with Chorizo and White Bean Cassoulet
Marinated Vegetable Skewers with Mint Yoghurt and Rosemary
Roast Tomato and Goats Cheese Tart with Truffle Mayonnaise and Toasted Hemp

Penne Salad with Grilled Peppers and Basil
Heritage Tomato and Golden Cross Goat's Cheese Salad
Seasonal Herb Salad with Chicory and Cornish Blue Cheese

BOWL FOOD £21.50 per person

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

Scampi and Chips with Tartar Sauce
Mackerel wrapped in Serrano Ham with Potato and Chive Salad
Wild Mushroom Risotto Balls, Truffle Yoghurt
Devon Red Beef Sliders with Bacon and Smoked Cornish Cheddar
Glazed Cottage Pie
Salmon, Cod and Prawn Fish Pie
Jerusalem Artichoke Risotto, Artichoke Crisps,
Roast Cod with Chorizo and White Bean Cassoulet
Seared Calves Liver with braised Puy Lentils
Seared Pan Fried Sea Bream with Almond Butter and Caperberries

Warm Salted Caramel Chocolate Brownie
Sticky Toffee Pudding
Apple and Pear
Crème Brûlée

BUFFET MENU

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

Starters (choose 3)

Seasonal Broth with Croutons

Northbank Chicken Caesar Salad

Seafood Salad to include Smoked Halibut, Salmon, Pollack and Prawns

Roast Beetroot and Mixed Leaves

Ham Hock and Pistachio Terrine with Redcurrant Jelly and Toast

Glazed Cheese and Leek Tart

Main Courses (choose 3)

Braised Lamb Shoulder Stew with Herb Dumplings and Baby Onions

8 Hour Braised Beef with Mash and Bacon Lardons

Roast Belly of Pork with Apple Mash

Salmon, Prawn and Cod Fish Pie

Northbank Chilli Chicken with Lime and Coriander Yoghurt

Vegetable Wellington with Creamed Spinach

(Vegetables and Side Dishes are included)

Desserts (choose 3)

Apple & Strawberry Crumble with Custard

Dark Chocolate Mousse with Candied Kumquats

Clotted Cream and Vanilla Rice Pudding

Pear & Almond Tart

Whiskey and Orange Crème Brûlée

West Country Cheeseboard

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
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**

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	