

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 Jason Marchant (ex-Claridge's) 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 - £45.00 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

Party Menus Are Designed For Groups of 10 or More

Christmas Menu 1 £39.50

Tregothnan Estate Honey Roasted Parsnip Soup with Parsnip Crisps

Potted Dartmouth Smoked Mackerel with Horseradish, Lemon and Toast

Confit Chicken and Duck Leg Terrine with Cranberry Chutney

Truffled Goats Cheese Mousse with Roasted Beetroot, Port Glaze & Melba Toast

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Turkey Breast with Roast Potatoes, Chestnut Stuffing, Savoy Cabbage & Turkey Gravy

Pan Fried Salmon Fillet with Crushed Potatoes, Kale, Capers and White Wine Butter Sauce

6 Hour Red Wine Braised Beef Shin with Roast Baby Onion, Button Mushrooms & Herb Mash

Roasted Butternut Squash and Sage Risotto with Rocket, Parmesan and Black Truffle

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Traditional Individual Christmas Pudding with Brandy Custard

Montgomery Cheddar Plate with Pickle, Crackers and Grapes

Apple, Pear and Cinnamon Crumble with Clotted Cream Ice Cream

Vanilla Cheesecake with Poached Berries and Winter Berry Sorbet

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.

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

Party Menus Are Designed For Groups of 10 or More

Christmas Menu 2

£45

Includes a Glass of Prosecco

- Roasted Celeriac and Black Truffle Soup with Herb Roasted Croutons

Grilled Cornish Mackerel with Pickled Cucumber, Caviar, Crème Fraiche and Toasted Hem

Chicken Liver and Foie Gras Parfait with Smoked Bone Marrow Butter and

Devon blue cheese and chicory salad with honey glazed walnuts

- Roasted Rib of Beef with Goose Fat Roast Potatoes, Sprouts, Bacon and Beef Jus

Pan Fried Newlyn Bay Seabass with Truffle Crushed Potatoes, Kale and Brown Shrimp Brown Butter

Roasted Cornish Pheasant Breast with Braised Red Cabbage, Fondant Potato

Celeriac, Wild Mushroom and Leek “Bomb” with Watercress Emulsion

- West Country Cheese Selection with Spiced Tomato Chutney, Grapes and Crackers

Traditional Christmas Pudding with Armagnac Cream

Dark Chocolate and Chestnut Mousse with Winter Berries

Cornish Clotted Cream Rice Pudding with Blackberries

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N O R T H B A N K

R E S T A U R A N T ■ ■ B A R

New Year's Eve Menu 2016

£85 per person, including Champagne on arrival

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Seared West Country Scallops with Pea Puree, Hogs Pudding and Wild Boar Bacon Crisp
Celeriac and Truffle Soup with Devon Blue Cheese Crouton
Confit Chicken and Apricot Terrine with Spiced Chutney and Warm Sourdough Loaf
Crab and Chilli Linguini with Shellfish Bisque and Tarragon
Braised Cornish Venison and Chorizo Meatballs with Tomato and Paprika Sauce

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Roasted Breast of Gressingham Duck with Butternut Squash Fondant,
Savoy Cabbage and Smoked Bacon
Seared Cornish Seabass with Truffle and Cepe Purée, Braised Oxtail and Mussels
Seared Falmouth Bay Cod with Crushed New Potatoes, Capers and Parsley, Almond Butter
8 Hour Braised Cornish Lamb Shoulder with Chorizo and White Bean Cassoulet
Cauliflower and Black Truffle Risotto with Parmesan Crisps and Wild Rocket

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Coconut Pannacotta with Mango Sorbet
Dark Chocolate Fondant with Peanut Butter Ice Cream and Popping Candy
Truffle Baked Cornish Camembert with Warm Fruit Bread and Fig Chutney (For 2)
Banoffee Sticky Toffee Pudding with Vanilla Ice Cream
Champagne and Fruit Jelly with Raspberry Sorbet

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	