

CANAPÉ MENU

BANKSIDE

AUTOGRAPH COLLECTION[®]
HOTELS

Nibbles | £5 each

Nuts **VE**

Olives **VE**

Garden crudité **VE**

PERFECT FOR

Launch events

Parties

Cocktail receptions

Exhibitions

Screenings

Canapés & Cones | £8 each

Hummus & pomegranate charcoal cones **VE**

Miso baba ganoush **VE**

Creamy mushroom vol-au-vents **V**

Goats cheese & red onion chutney
tartelette **V**

Beef tartare olive purée vol-au-vent

Duck mousse macaron

Chorizo croquette and romanesco sauce

Smoked salmon roll, dill cream and caviar

Tuna tartare avocado cones, ponzu dressing

Cod crushed potato croquette, aioli

Sweet Canapés £7 each

Chocolate & hazelnut lollipop **V**

Raspberry & white chocolate lollipop **V**

Mini cheesecake **V**

Passion fruit shot glass **V**

Chocolate mousse & raspberry
shot glass **VE**

Lemon meringue tart **V**

Sliders & Buns £12 each

Beef sliders smoked cheddar and coleslaw

Beetroot and chimichri slider coleslaw

Bao bun chicken karaage

Shiitake mushroom hoisin sauce **VE**

BOWL FOOD

BANKSIDE

AUTOGRAPH COLLECTION[®]
HOTELS

3 items | £25

Individual items | £9 each

Salad

Quinoa, humous, crispy kale & pomegranate **VE**

Tomato & bocconcini pesto, basil, cress **V**

Main course

Roast salmon, asparagus and lemon

Sea bream, olives, tomato and capers

Pea risotto, Parmesan **V**

Chicken curry and jasmine rice

Vegan butternut squash curry and jasmine rice **VE**

Beef brisket, balsamic reduction, shitake mushroom

Dessert

Summer berry Eton mess **V**

Tiramisu café **V**

Pineapple carpaccio **VE**

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DDR BUFFET

£120 pp

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AUTOGRAPH COLLECTION[®]
HOTELS

BUFFET MINIMUM 10 PAX

3 x Coffee Breaks

Choice of coffee and tea (CHOOSE 1 option for each coffee break)

Scones, clotted cream and jam

Madeleine

Portuguese custard tart

Fruit Platter

Cookie selection

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SALAD

Choose two options and bread

Caesar salad, aged parmesan, sourdough crouton, anchovies, Caesar dressing

Mixed leaf salad and lemon dressing

Rocket and parmesan, aged balsamic dressing

Super food salad
(seasonal grains and greens)

Caprese salad
(bocconcini, tomato, basil, pesto)

Kale and butternut squash

OR SALAD BAR

Tomato | Mixed leaf | Rocket | Grated carrot | Cucumber | Olives | Feta | Sweetcorn | Bread | Coleslaw | Humous Beetroot | Jalapenos | Balsamic olive oil Lemon dressing | Mustard dressing

MAIN COURSE

Choose two options

MEAT

Chicken breast, basmati rice and vegetables

Beef topside with rosemary roasted new potato

Lamb tagine, apricot, 7-vegetable couscous

FISH

Salmon pave and steamed rice

Cod, potato and saffron sauce

Seabass with fine beans and grilled lemon

VEGETARIAN/ VEGAN

Mixed gnocchi, pesto and piccalilli **VE**

Mac n cheese **V**

Stir-fried vegetable rice, noodles and tofu **VE**

DESSERTS

Choose one option.

Lemon tart

Cherry Bakewell

Chocolate and orange tart **VE**

Cheesecake and berries

Mango & mascarpone shot glasses

WWW.BANKSIDEHOTEL.COM

V vegetarian **VE** vegan **GF** gluten-free



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BUFFET LUNCH

£38.50 pp

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Lemon dressing | Mustard dressing

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3 COURSE MENU

£55 pp

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EPI BREAD & CRUDITÉS

Starters

BEEF TARTARE

olive purée, shallots, spicy sauce

BEETROOT CARPACCIO **VE**

cured mixed beetroot, beetroot pearl, capers, dill dressing, Muscatel dressing

SMOKED SALMON

lemon dressing capers and blinis

Main course

BEETROOT & SPINACH GNOCCHI **VE**

smoked aubergine, pickled cauliflower

PAN-FRIED SALMON **GF**

green asparagus, pea purée, lemon

SLOW-COOKED WOOD-FIRED BEEF BRISKET **GF**

Shitake mushroom sauce and balsamic

Dessert

SORBET SELECTION **VE GF**

2 scoops

CHOCOLATE LAVA CAKE **V**

raspberry coulis

APPLE TARTE TATIN **V**

caramel sauce

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EVENT DRINKS MENU

Wines by the Bottle

RED

Vinuva Nero D'avola £33
Organic, Sicilia, Italy

Veramonte Pinot Noir £43
Organic, Casablanca Vale, Chile

WHITE

Castillo De Mureva £33
Organic, Verdejo, Spain, 2023

Dashwood Sauvignon Blanc £45
Marlborough, New Zealand, 2022

SPARKLING

Louis Pommery England £69
Hampshire, England NV

Prosecco/Champagne

Fantinel £59
Italy

Pommery Brut Royal £90
France, NV

Beer

Meantime £6
Pale Ale

Meantime £6
Lager

Lucky Saint Lager £6
Alcohol 0.5%

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Photoshoots

Pop-up events

Screenings

Soft Drinks

Karmacola Sugar Free £4

Karmacola £4

Gingerella £4

Lemonade £4