

# N O R T H B A N K

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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

MARCH 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](mailto:info@northbankrestaurant.com)

## MARCH Party Menu – PAGE 1

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

Pea and Watercress Velouté with Soft Boiled Egg and Sour Cream

Smoked Salmon and Caper Terrine with Lemon Mayonnaise and Rye Toast

Pan Fried Hog's Pudding with Fermented Cauliflower and Tarragon

Crayfish and Tomato Salad with Ricotta Ravioli and Basil Dressing



Roast Lamb Rump with Baked Artichokes and New Season Wild Garlic

Cornish Cod Fillet with Potato Crisp, Charred Spring Onions and Chervil Salad Cream

Guinea Fowl Breast with a Slow Cooked Thigh and Swede Gratin and Buttered Leeks

Blue Cheese Filo Tartlet with Pickled Walnut, Rocket and Shallot Salad



Chocolate and Peanut Butter Tart with Caramel Ice Cream and Sea Salt

Poached Rhubarb Jelly with Clotted Cream Panna Cotta and Raspberry Sorbet

Lemon Crème Brûlée with Shortbread Biscuit and Marshmallow

Gingerbread Sponge with Spiced Custard and Orange Gel

*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.*

## MARCH 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



### ***Substitute one of your desserts for....***

Westcountry Cheese Board add £4.00



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.*

# BREAKFAST MENUS

Minimum 10 people (by reservation only)

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

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:***

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 Cheesecake 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](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  
**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 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		