

THE BANK

PRIVATE DINING BY TOM KERRIDGE

£95.00 PER PERSON

Crown Prince Pumpkin Soup with Seed Pesto and Cheese Straw

Potted Salmon with Apple Jelly and Cucumber Chutney

Crispy Pig's Head with Celeriac Rémoulade and Spiced Date Sauce

Spiced Cornish Cod with Caramelised Cauliflower and Golden Raisins

Rotisserie roasted Leg of Dovecote Lamb with Bakers Style "Boulangere" Potatoes

Or

Daube of Venison with Salt Roasted Celeriac

The Bull and Bear Profiteroles with Soured Vanilla Cream

A cheese course can be added at a cost of **£16.50** per person
or as a dessert substitute at a **£4.50** supplement



KERRIDGE

THE BANK

PRIVATE DINING BY TOM KERRIDGE

£125.00 PER PERSON

Rotisserie Beetroot Salad with Feta and Mint

Duck Liver Parfait with Plum Chutney

Mushroom "Risotto" Claude Bosi

Mussels Marinière with Warm Stout and Brown Bread

Rotisserie roasted sirloin of Dry Aged beef, Dirty Hollondaise

Or

Roasted Creedy Carver Duck with Apricot, Thyme Stuffing and Cumberland Sauce

Banana Custard with Dates, Honeycomb and Pistachios

A cheese course can be added at a cost of **£16.50** per person
or as a dessert substitute at a **£4.50** supplement



KERRIDGE

THE BANK

PRIVATE DINING BY TOM KERRIDGE

£150.00 PER PERSON

Warm Potato and Jerusalem Artichoke Salad with Shaved Black Truffle

Hand Carved Manchester Smokehouse Salmon
with Sour Cream and Beer Pickled Shallots (carved in the room)

Duck Liver Parfait with Plum Chutney

Ravioli of Lobster and Langoustine with Shellfish Bisque

Wellington of Stokes Marsh Farm Beef with Bordelaise Sauce

Or

Whole Salt Baked Seabass, Turbot or Brill with Sauce Vierge

Lincolnshire Poacher with Crackers and Grapes

Whisky and Rye Pudding

A cheese course can be added at a cost of **£16.50** per person
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