



# THE BANK

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£95 PER HEAD

## COURSE 1

*Please select one of the following*

Cream of Leek and potato soup, truffled potatoes & caviar cream

Cured line caught Cornish Mackerel with apple pancake, Dill, crème fraiche and Avruga caviar

Crispy pigs head with celeriac remoulade and spiced date sauce

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## COURSE 2

*Please select one of the following*

Salt cod scotch egg with chorizo, saffron and red pepper sauce

Mushroom "Risotto" Claude Bosi

Rotisserie baked potato with crème fraiche and raw steak

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## COURSE 3

*Please select one of the following*

Rotisserie roasted leg of Lamb, pomme boulangere and salsa verde

Coq au Vin with glazed baby onions and truffle rice pilaf

Roasted spiced Cornish Cod with cauliflower, spiced nuts and grapes

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## COURSE 4

*Please select one of the following*

Warm bitter chocolate tart, hazelnut ice cream

Seasonal fruit crumble, vanilla ice cream

Banana Custard, pistachios, dates and honeycomb

*Please note this is a set menu, one item from each course is to be selected for the whole party.*

STOCK EXCHANGE  
HOTEL

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# THE BANK

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£125 PER HEAD

## COURSE 1

*Please select one of the following*

Cauliflower risotto with wild mushrooms and semi dried grapes

The Bull and Bear terrine with toasted sourdough

Crab ravioli with baby leeks and soy beurre blanc

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## COURSE 2

*Please select one of the following*

Rotisserie baked potato, crème fraiche, caviar and chives

Stokes farm beef steak tartare, confit egg yolk

Braised mushrooms on toast with spiced brown sauce and fried quails egg

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## COURSE 3

*Please select one of the following*

Rotisserie roasted chicken, soft thyme polenta and confit garlic

Salt aged pork belly, apple and hazelnut

Roasted Cornish monkfish, greens, moilee sauce, spiced caper and pine nut dressing

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## COURSE 4

*Please select one of the following*

Beef suet sticky toffee pudding with vanilla ice cream

Muscovado sugar pavlova with seasonal fruit

Treacle tart, marmalade ice cream

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STOCK EXCHANGE  
HOTEL

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# THE BANK

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£150 PER HEAD

## COURSE 1

*Please select one of the following*

French onion soup with aged gruyere crouton

Duck liver parfait, madeira jelly and toasted brioche

Ravioli of lobster and langoustine with shellfish bisque

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## COURSE 2

*Please select one of the following*

Potted salmon, apple jelly, caviar and cucumber chutney

Rotisserie baked potato "lobster thermidor"

Mussels mariniere with warm stout and brown bread

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## COURSE 3

*Please select one of the following*

Truffled breast of Black leg chicken, morel and chicken demi pie

Treacle cured fillet of beef with pomme anna and red wine sauce

Roasted Cornish Sea Bass with smoked aubergine and tart pissaladerie

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## COURSE 4

*Please select one of the following*

Hand and Flowers crème brulee

Tirami "choux"

Apple tarte tatin, Normandy crème fraiche

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STOCK EXCHANGE  
HOTEL

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