

THE
BANK

PRIVATE DINING BY TOM KERRIDGE

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MENU £95

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Celeriac and Apple Soup with Blue Cheese Tortellini

Escabeche of Autumn Vegetables & Pear, Yellisons Goat's Curd

The B&B Terrine with Toasted Sourdough

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Rotisserie Baked Red King Edward Potato with Crème Fraîche and Raw Steak

Mushroom Risotto "Claude Bosi"

Crispy Pigs Head, Garlic Sausage, Pineapple Salsa and Chorizo Mayonnaise

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Treacle Glazed Short Rib of Beef, Baby Gem and Salad Cream

Roasted Spiced Cornish Cod with Cauliflower, Spice Nuts and Grapes

Coq au Vin with Glazed Baby Onions and Truffle Rice Pilaf

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Buttermilk Panna Cotta with Poached Plum

Seasonal Fruit Crumble with Vanilla Ice Cream

Bitter Chocolate and Peanut Tart with Salted Caramel Ice Cream

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***Please note this is a set menu, one option is to be chosen for each course for the whole party



KERRIDGE

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MENU £125

.....
Cauliflower Risotto with Wild Mushrooms and Semi Dried Grapes

Crab Ravioli with Baby Leeks and Soy Beurre Blanc

Cured Cornish Mackerel with Apple Pancake, Dill Crème Fraiche and Avruga Caviar

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Rotisserie Baked Red King Edward Potato with Crème Fraîche and Caviar

Stokes Farm Beef Steak Tartare with Confit Egg Yolk

Braised Mushrooms Toast with Spiced Brown Sauce and Fried Quail Egg

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Pan Fried Halibut with Brown Shrimp Hollandaise

Salt Aged Pork Belly, Apple and Hazelnut

Roasted Chicken with Soft Polenta and Confit Garlic

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Bitter Chocolate and Peanut Tart with Salted Caramel Ice Cream

Lemon and Blackcurrant Fool

Beef Suet Sticky Toffee Pudding with Vanilla Ice Cream

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MENU £150

.....
Potted Crab with Smoked Paprika Butter and Cucumber Chutney

Duck Liver Parfait with Fig & Cherry Chutney and Toasted Brioche

French Onion Soup with Aged Gruyere Crouton

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Rotisserie Baked Red King Edward Potato "Lobster Thermidor"

Mussels Mariniere with Warm Stout and Brown Bread

Mushroom Risotto "Claude Bosi" with Crispy Hen's Egg

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Spiced Rotisserie Monkfish Tail, Caramelised Cauliflower, Curried Raisin & Pine Nuts Dressing

Truffled Breast of Black Leg Chicken with Morels and Chicken Demi Pie

Treacle Cured Fillet of Beef with Pomme Anna and Red Wine Sauce

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Selection of British Cheeses, Chutney & Biscuits

Tirami "Choux"

Apple Tarte Tatin with Normandy Crème Fraiche

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