

# The Bank Set Menus

\*Sample menu\*

£95

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*Wine Flight £50pp*

Red Pepper Soup with Cheese Straw and Rocket Pesto

Rotisserie Beetroot, Melon and Burrata Salad with Hazelnut Dressing

The B&B Terrine with Toasted Sourdough

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

Mushroom Risotto “Claude Bosì”

Crispy Pigs Head with Pineapple Salsa and Smoked Paprika Mayonnaise

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R.O.T.D

Pan Roasted Loch Duart Salmon with Mussel Chowder

Coq au Vin with Glazed Baby Onions and Truffle Mash

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Buttermilk Panna Cotta with Blackcurrant Compote, Cassis Sorbet and  
Crispy Meringue

Seasonal Fruit Crumble with Vanilla Ice Cream

Duck Egg Custard Tart with Rhubarb Sorbet

£125

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*Wine Flight £65pp*

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 Fraiche and Caviar

Stokes Marsh Farm Beef Steak Tartare with Confit Egg Yolk

Braised Mushroom Toast with Spiced Brown Sauce and Fried Quail Egg

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Pan Fried Halibut with Olive Oil Braised Fennel, Samphire  
and Brown Shrimp Butter

Salt Aged Pork Belly, Apple and Hazelnut

Roasted Chicken with Soft Polenta and Confit Garlic

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Treacle Tart and Cornish Clotted Cream

Manchester Gin and Elderflower Savarin  
with Brogdale Farm Gooseberry Fool

Bitter Chocolate and Cherry Mousse with Vanilla Cream

£150

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*Wine Flight £75pp*

Potted Cornish Crab with Smoked Paprika Butter  
and Cucumber Chutney

Duck Liver Parfait with Fig and Cherry Chutney, 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 Bosì” with Crispy Hen’s Egg

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Roast Spiced Monkfish, Caramelised Cauliflower,  
Curried Raisin & Pine Nut 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

Choux Bun of Salted Caramel Cremeux, Banana and Toffee Sauce

Banoffee Choux Bun with Salted Caramel Cremeux and Toffee Sauce

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