

# CANAPÉ MENU

BANKSIDE

AUTOGRAPH COLLECTION<sup>®</sup>  
HOTELS

## Nibbles | £5 each

Nuts **VE**

Olives **VE**

Garden crudité **VE**

### PERFECT FOR

Launch events

Parties

Cocktail receptions

Exhibitions

Screenings

## Canapés & Cones | £8 each

Hummus & pomegranate charcoal cones **VE**

Miso baba ganoush **VE**

Creamy mushroom vol-au-vents **V**

Goats cheese & red onion chutney  
tartelette **V**

Beef tartare olive purée vol-au-vent

Duck mousse macaron

Chorizo croquette and romanesco sauce

Smoked salmon roll, dill cream and caviar

Tuna tartare avocado cones, ponzu dressing

Cod crushed potato croquette, aioli

## Sweet Canapés £7 each

Chocolate & hazelnut lollipop **V**

Raspberry & white chocolate lollipop **V**

Mini cheesecake **V**

Passion fruit shot glass **V**

Chocolate mousse & raspberry  
shot glass **VE**

Lemon meringue tart **V**

## Sliders & Buns £12 each

Beef sliders smoked cheddar and coleslaw

Beetroot and chimichri slider coleslaw

Bao bun chicken karaage

Shiitake mushroom hoisin sauce **VE**

# BOWL FOOD

3 items | £25

Individual items | £9 each

## Salad

Quinoa, humous, crispy kale & pomegranate **VE**

Tomato & bocconcini pesto, basil, cress **V**

## Main course

Roast salmon, asparagus and lemon

Sea bream, olives, tomato and capers

Pea risotto, Parmesan **V**

Chicken curry and jasmine rice

Vegan butternut squash curry and jasmine rice **VE**

Beef brisket, balsamic reduction, shitake mushroom

## Dessert

Summer berry Eton mess **V**

Tiramisu café **V**

Pineapple carpaccio **VE**

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# DDR BUFFET

£120 pp

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BUFFET MINIMUM 10 PAX

## 3 x Coffee Breaks

Choice of coffee and tea (CHOOSE 1 option for each coffee break)

Scones, clotted cream and jam	Madeleine
Portuguese custard tart	Fruit Platter
Cookie selection	

## Lunch

### SALAD

Choose two options and bread

Caesar salad, aged parmesan, sourdough crouton, anchovies, Caesar dressing

Mixed leaf salad and lemon dressing

Rocket and parmesan, aged balsamic dressing

Super food salad  
(seasonal grains and greens)

Caprese salad  
(bocconcini, tomato, basil, pesto)

Kale and butternut squash

### OR SALAD BAR

Tomato | Mixed leaf | Rocket | Grated carrot | Cucumber | Olives | Feta | Sweetcorn | Bread | Coleslaw | Humous Beetroot | Jalapenos | Balsamic olive oil Lemon dressing | Mustard dressing

### MAIN COURSE

Choose two options

#### MEAT

Chicken breast, basmati rice and vegetables

Beef topside with rosemary roasted new potato

Lamb tagine, apricot, 7-vegetable couscous

#### FISH

Salmon pave and steamed rice

Cod, potato and saffron sauce

Seabass with fine beans and grilled lemon

#### VEGETARIAN/ VEGAN

Mixed gnocchi, pesto and piccalilli **VE**

Mac n cheese **V**

Stir-fried vegetable rice, noodles and tofu **VE**

### DESSERTS

Choose one option.

Lemon tart

Cherry Bakewell

Chocolate and orange tart **VE**

Cheesecake and berries

Mango & mascarpone shot glasses

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Classes  
Workshops  
Conferences  
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Parties  
Dinners

WWW.BANKSIDEHOTEL.COM

**V** vegetarian **VE** vegan **GF** gluten-free



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# BUFFET LUNCH

£38.50 pp

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# 3 COURSE MENU

£55 pp

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## EPI BREAD & CRUDITÉS

### Starters

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#### BEEF TARTARE

olive purée, shallots, spicy sauce

#### BEETROOT CARPACCIO **VE**

cured mixed beetroot, beetroot pearl, capers, dill dressing, Muscatel dressing

#### SMOKED SALMON

lemon dressing capers and blinis

### Main course

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#### BEETROOT & SPINACH GNOCCHI **VE**

smoked aubergine, pickled cauliflower

#### PAN-FRIED SALMON **GF**

green asparagus, pea purée, lemon

#### SLOW-COOKED WOOD-FIRED BEEF BRISKET **GF**

Shitake mushroom sauce and balsamic

### Dessert

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#### SORBET SELECTION **VE GF**

2 scoops

#### CHOCOLATE LAVA CAKE **V**

raspberry coulis

#### APPLE TARTE TATIN **V**

caramel sauce

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## EVENT DRINKS MENU

Wines by the Bottle**RED**

Vinuva Nero D'avola £33  
*Organic, Sicilia, Italy*

Veramonte Pinot Noir £43  
*Organic, Casablanca Vale, Chile*

**WHITE**

Castillo De Mureva £33  
*Organic, Verdejo, Spain, 2023*

Dashwood Sauvignon Blanc £45  
*Marlborough, New Zealand, 2022*

**SPARKLING**

Louis Pommery England £69  
*Hampshire, England NV*

Prosecco/Champagne

Fantinel £59  
*Italy*

Pommery Brut Royal £90  
*France, NV*

Beer

Meantime £6  
*Pale Ale*

Meantime £6  
*Lager*

Lucky Saint Lager £6  
*Alcohol 0.5%*

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Photoshoots

Pop-up events

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Soft Drinks

Karmacola Sugar Free	£4	Gingerella	£4
Karmacola	£4	Lemonade	£4