

3 COURSE MENU

£55 pp

BANKSIDE

AUTOGRAPH COLLECTION[®]
HOTELS

EPI BREAD & CRUDITÉS

Starters

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

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

SORBET SELECTION **VE GF**

2 scoops

CHOCOLATE LAVA CAKE **V**

raspberry coulis

APPLE TARTE TATIN **V**

caramel sauce

PERFECT FOR

Parties

Dinners

Conferences

Corporate Events

WWW.BANKSIDEHOTEL.COM

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



banksidehotel