

BANKSIDE

AUTOGRAPH COLLECTION®



CHRISTMAS CELEBRATIONS BANKSIDE





Size is not an issue, large or small, it doesn't matter. 20 - 200 people can take up their festive residence in one of our event spaces, each bursting with personality.

At Bankside we don't do bland, we do blank. The White Box is an empty canvas that you can either enjoy a collection of our curated artworks, or put your own stamp/style on it. You also get to decide how you celebrate. If you want a sit down, we have a set menu that mixes up the traditional and the modern. But if you just want to party, then pick from our informal drinks canapés and bowl food packages.



COURSES WELCOME DRINK & HALF BOTTLE OF WINE £120pp

ON ARRIVAL

A glass of Balford English Sparkling Wine or mulled wine

STARTERS

JERUSALEM ARTICHOKE AND TRUFFLE SOUP

walnuts & raisin toast (VG)

BEETROOT CARPACCIO

goats cheese pinenuts & aged balsamic (V)(GF)

CURED BEETROOT SALMON

salmon roe, dill cream & croutons

VENISON CARPACCIO

Sichuan pepper, poached pear, cacao & celeriac purée (GF)

MAIN

ROAST TURKEY

pigs in blankets & trimmings

SLOW COOK BEEF BRISKET

creamy mash potato & truffle sauce (GF)

ROASTED COD

crushed potato cream sauce tarragon clams & mussels (GF)

MUSHROOM WELLINGTON

spinach and truffle sauce (VG)

DESSERT

CHRISTMAS PUDDING

cranberry custard sauce

APPLE TARTE TATIN

caramel sauce

FESTIVE SORBETS

Kir sorbet, Champagne & blackcurrant sorbet (VG/GF)

BRITISH CHEESE PLATTER

with preserves

FINISH

Tea, coffee and mince pies





INTIMATE DRINKS RECEPTION, OR A BIG KNEES-UP CREATE YOUR BESPOKE PARTY WITH OUR CAREFULLY CURATED DRINKS, CANAPÉS AND BOWL FOOD PACKAGES.



3 FOR £25 - ADDITIONAL CANAPÉS £6 EACH

SAVOURY

CHICKEN MOUSSE MACARON AND ONION CHUTNEY (GF)

SMOKED SALMON MACARON & DILL CREAM

HOUMOUS CONES & POMEGRANATE (V)

BEETROOT HOUMOUS CONES & SUMAC (VG)

RARE TUNA, AVOCADO, SESAME SEED

BRIE WALNUT & RED ONION TART (V)

BEEF TARTARE & CAVIAR VOL AU VENT

VENISON CARPACCIO, PEAR, ROCKET (GF)

COD CROQUETTE & SAFFRON SAUCE

CHORIZO CROQUETTE & SWEET CHILLY SAUCE

TRUFFLE & MUSHROOM VOL AU VENT (V)

SWEET

STICKY TOFFEE PUDDING & CARAMEL SAUCE (V)

MINI MINCE PIE (V)

RASPBERRY'S & WHITE CHOCOLATE LOLLIPOP (V)

CHOCOLATE & HAZELNUT LOLLIPOP (V)

MINI LEMON MERINGUE TARTE (V)

FESTIVE SUNDAY (CHRISTMAS PUDDING BRANDY SAUCE & CRANBERRIES) (\lor)

CHOCOLATE MOUSSE & RASPBERRIES (VG)(GF)

CHRISTMAS BROWNIE (VG)(GF)



3 FOR £35 - ADDITIONAL BOWLS £10 EACH

TURKEY ROAST

Brussels sprout & parsnip purée

ROASTED RUMP OF LAMBAUBERGINE

purée & olives (GF)

12 HOURS ROASTED BEEF BRISKET

balsamic dressing (GF)

PAN SEARED SALMON

pea puree and tenders team broccoli (GF)

ROASTED COD

saffron potato & aioli (GF)

WILD MUSHROOM & TRUFFLE RISOTTO (V)(GF)

RICE NOODLES

crispy tofu (VG)(GF)

BUTTERNUT SQUASH CASSEROLE

pitta bread (VG)





MEZZANINE 114.3m²

BANQUETING 40 **
STANDING 40 **





ART YARD PDR 48.94m²

BANQUETING 18 💗

CREATIVE, VERSATILE AND FLEXIBLE. OUR EVENT SPACES SHUN THE TRADITIONAL IN FAVOUR OF INSPIRATION. PACKED WITH ART & DESIGN TO MIRROR THE HOTEL'S MID-CENTURY RESIDENTIAL FEEL, EACH SPACE PROVIDES A COOL, STYLISH PARTY VIBE.





WHITE BOX 169m²

BANQUETING 110 **
STANDING 220 **



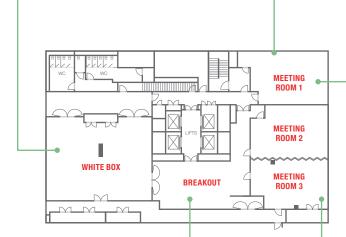
MEETING ROOM 1 79m²

BANQUETING 24 **
STANDING N/A **



MEETING ROOM 2 80m²

BANQUETING 40 **
STANDING 70 **



BREAK OUT 52m²

BANQUETING N/A **
STANDING XX **

MEETING ROOM 3 66m²

BANQUETING 40 **
STANDING 70 **

MEETING ROOM 2 & 3 COMBINED 146m²

BANQUETING 110 W STANDING 150 W







