



PUTTING ON THE  
**GLITZ**

CHRISTMAS AT **BANK**

RESTAURANT BAR & GRILL





# CELEBRATE CHRISTMAS WITH US

Discover Bank Restaurant Bar & Grill, Birmingham, a perfect setting for festive gatherings and get-togethers. Located in the lively area of Brindley Place, this iconic institution serves impressive grill classics, decadent seafood and seasonal dishes. Dine in our expansive interior, intimately in our private dining space or alfresco on our two stunning terraces with canal views.

We're about classic and inspired seasonal cooking, amazing steaks and brilliant cocktails to match. We only serve the very best of British beef naturally reared on farms elected by us. We pride ourselves on the philosophy of ingredient provenance and are dedicated to ensuring that every time you visit us, you will have fantastic food and service.

The Restaurant Bar & Grill expertly blends tailored service and exceptional food to create a sublime experience for each of our guests.

Gather your friends or colleagues for a dinner, then dance the night away to our resident DJ Thursday - Sunday.







RESERVED  
Complimentary Drinks

RESERVED

RESERVED





# PRIVATE DINING

Bank's luxury event space provides an idyllic setting for any occasion. Immerse yourself in unparalleled elegance as we welcome you into an unforgettable event space. Whether you're looking for a quieter, serene space to host a special family affair or a large, opulent room to celebrate, Bank boasts passionate, highly skilled professionals and a bespoke style of service.

Our Private Dining Rooms are available both day and night for a plethora of event types. With seating for up to 16 guests and AV and projection facilities, including a built-in screen, the Private Dining Room is the ideal location for everything from presentations to private dinners.

**CAPACITY: 16 SEATED**









# FESTIVE DINING

Celebrate the season with a festive menu inspired by the best of land and sea, where every dish and drink reflects the true essence of Christmas. Our chefs have crafted a special Christmas set menu, ideal for both intimate gatherings and larger celebrations, designed to impress.

Enjoy a luxurious selection of dishes, wines, and cocktails, tailored to suit a variety of dining preferences and budgets. Savour traditional holiday favourites, from succulent turkey with all the trimmings to rich Christmas plum pudding. Every dish is made with the finest ingredients and perfectly paired with carefully curated wines and festive cocktails.









# CHRISTMAS LUNCH

40.50

## \* STARTERS \*

### Truffle & Leek Croquettes <sup>V</sup>

Truffle aioli, chives & matured Italian cheese

### Ham Hock Terrine

Piccalilli, mustard mayonnaise & toasted sourdough

### Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

### Heritage Beetroot <sup>VG</sup>

Avocado, soy labneh, orange, crushed hazelnut & micro basil

### Hummus & Crisp Arab Bread <sup>VG</sup>

Chickpea, lemon zest & sesame dip, garlic, ginger, chilli

### French Onion Soup

Cheddar rarebit crouton

## \* MAINS \*

### Roast Bronze Turkey

Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

### Celeriac Au Poivre <sup>VG</sup>

Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

### Roast Scottish Salmon

Roasted cauliflower, caramelised cauliflower purée & crispy kale

### Cauliflower Katsu Curry <sup>VG</sup>

Katsu curry sauce, sticky rice, pickled red onions & sesame

### Slow Roasted Duck

Braised red cabbage, caramelised squash purée & spiced jus

### Angus & Hereford Sirloin Steak 225g

Peppercorn sauce & triple-cooked chips  
*(£3 supplement)*

### Angus & Hereford Fillet Steak 225g

Peppercorn sauce & triple-cooked chips  
*(£10 supplement)*

Roast potatoes & seasonal vegetables for the table to share <sup>VG</sup>

## \* DESSERTS \*

### Christmas Plum Pudding <sup>V</sup>

Rum & raisin butter, brandy sauce

### Burnt Basque Cheesecake <sup>VG</sup>

Berry compote, vanilla cream & raspberry

### Dark Chocolate Mousse <sup>VG</sup>

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

### Warm Chocolate Fondant <sup>V</sup>

Shortbread crumb, vanilla ice cream

### Selection of Cheshire Farm Ice Cream <sup>V</sup>

*Plant based flavours available on request*

Vegan <sup>VG</sup> Vegetarian <sup>VG</sup>

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories  
Scan this code





# CHRISTMAS DINNER

52.50


## \* STARTERS \*

**Korean Fried Chicken**  
Boneless chicken thighs, buttermilk marinade, fresh chillies, sesame, sweet & spicy chilli sauce

**Chargrilled Asparagus**   
Poached duck egg, hollandaise sauce & chives

**Ham Hock Terrine**  
Piccalilli, mustard mayonnaise & toasted sourdough

**Tempura King Prawns**  
Chilli jam & lime

**Heritage Beetroot**   
Avocado, soy labneh, orange, crushed hazelnut & micro basil


**Argyll Smoked Salmon**  
Toasted rye bread, Jersey butter & lemon

## \* MAINS \*

**Roast Bronze Turkey**  
Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

**Celeriac Au Poivre**   
Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

**Roast Scottish Salmon**  
Roasted cauliflower, caramelised cauliflower purée & crispy kale


**Cauliflower Katsu Curry**   
Katsu curry sauce, sticky rice, pickled red onions & sesame

**Slow Roasted Duck**  
Braised red cabbage, caramelised squash purée & spiced jus


**Angus & Hereford Sirloin 225g**  
Peppercorn sauce & triple-cooked chips

**Angus & Hereford Fillet 225g**  
Peppercorn sauce & triple-cooked chips  
*(£5 supplement)*

**Angus & Hereford Prime Rib 400g**  
Peppercorn sauce & triple-cooked chips  
*(£10 supplement)*


Roast potatoes & seasonal vegetables for the table to share 


## \* DESSERTS \*

**Christmas Plum Pudding**   
Rum & raisin butter, brandy sauce

**Bread & Butter Pudding**   
Bread & butter pudding, poached apricots, vanilla custard

**Buttermilk Panna Cotta**  
Fresh mango, passion fruit & toasted coconut

**Dark Chocolate Mousse**   
Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

**Selection of Cheshire Farm Ice Cream**   
*Plant-based flavours available on request*

**Artisan Cheese Selection**  
Fig & orange chutney, grapes & biscuits  
*(£2.50 supplement)*

Vegan  Vegetarian 

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# ENQUIRE NOW

events.bank@therestaurantbarandgrill.com

0121 633 4466

4 Brindley Place, Birmingham, B1 2JB

therestaurantbarandgrill.com



## DETAILS

Vegetarian & vegan friendly

Parking close by (Pepper Street, Chester, CH1 1DF)

Close to Chester train station (10 min walk)

Complimentary WiFi

Wheelchair accessible

Accessible bathrooms

Baby change facilities

# BANK

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