

Hospitality Brochure

Christmas 2025

BANK OF AMERICA 



RESTAURANT ASSOCIATES

- WELCOME -
Booking Guidelines
Meet the Team
Suppliers

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Buffet Breakfast
Plated Breakfast

- LUNCH -
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- AFTERNOON TREATS -
Patisserie
Afternoon Tea

- PRIVATE DINING &
RECEPTIONS -
Nibbles & Finger Food
Bowl Food

- FINE DINING -
Lunch & Dinner

BOOKING GUIDELINES

- 6th Floor Catering Requests -

Catering requests the 6th floor, please contact Room Reservations
E: roomreservations.uk.ireland@bofa.com T: +44(0) 2079951819

- Conference and Events Catering Requests -

Catering requests for the Conference & Events, Auditorium & King Edward Hall please
contact E: hospitalityservices@bofa.com T: +44(0) 2079950531

- Catering Charges and Fees -

Any labour required outside of the hours of 7.30am to 7pm will be chargeable to the event. For events beginning before 7am or ending after 10pm, employee taxis will also be required and charged to the event. Additional labour and equipment fees may apply depending on the scope, setup and resource requirements of your event.

- Catering Availability in Non-Managed Spaces -

Newgate, MLFC 1st – 5th floors and Post Office building only pastries, cold sandwiches and sweet treats available.

Cutlery, glassware or crockery can be requested via rooms reservations 24 hours prior to your meeting. A fee will be charged to the cost centre provided.

- Beverages -

Orders must be placed a minimum of 2 hours prior to your meeting. Cancellation less than 2 hours prior to the meeting will incur full charges.

- Breakfasts and Sandwich Lunches -

Orders must be placed a minimum of 2 working days prior to your meeting. Cancellations less than 2 days prior to your meeting will incur full charges.

- Other Catering Requests -

Orders must be placed 3 working days prior to your meeting. Cancellations less than 3 working days prior to your meeting will incur full charges.

- No Shows -

If your meeting room is no longer required and we are not notified of the cancellation, you will be charged for the catering costs.

- Outside Catering -

Outside catering must not be consumed inside client meeting rooms.

- Bespoke Events -

Available on request

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OUR TEAM



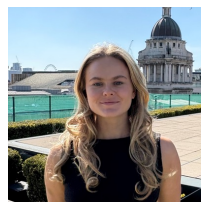
- Chef Alex Milligan - Head Chef for Client Dining and Hospitality

Alex, winner of Compass Senior Chef of the Year 2024, has been at the Bank for 3 years and recently took on the role as Head Chef. Alex is hugely passionate about sustainability, seasonality and provenance, and this is reflected in his commitment to working with suppliers who share these values.



- André Marchand - Hospitality Manager

Originally from France, André spent six years in catering school before moving to England, to open the multi-award winning 'Woodspen' restaurant in Berkshire. André played a key role in retaining its Michelin Star for over nine consecutive years.



- Tara Dempsey - Assistant Hospitality Manager

Tara graduated with First Class Honours in Hospitality & Events and was a semi-finalist in the Gold Service Scholarship in 2025. Her people-orientated focus and passion for motivating the team stems from her international career in lacrosse. Tara has been selected as an Apprentice for the 'Marcus Wareing Forward' programme, where she will continue to develop her skills in Management and Front of House Operations.

- Bespoke Events -

Available on request

Our dedicated Hospitality team take pride in creating unique experiences for our guests. Please reach out for any bespoke events or catering requests.

"I just wanted to say a massive thank you for all your work, from the prep, to the event, your patience and understanding was really appreciated. You accommodated us in every aspect and made the planning so much easier. On the day it was faultless, every attention to detail was met, the event was fab beyond our expectations, we are so extremely thankful."

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OUR SUPPLIERS



[Lake District Farmers](#)

Suppliers of our British heritage breed beef and Herdwick lamb – grown by farmers who follow a completely natural and time-honored breeding process to create industry leading premium quality meat

**Brighton & Newhaven
Fish Sales**

[Brighton & Newhaven Fish](#)

Small inshore day-boats that land their catch within hours to ensure that the fish and shellfish is of the highest quality. Guaranteed provenance is vital to their commitment to a sustainable future.



[Wildfarmed](#)

Wildfarmed grows wheat the right way making regenerative flour and bread that tastes better, is better for you and for the planet. Regenerative means to farm in a way that puts soil health first, creating thriving ecosystems and food packed with nutrients.



ChalkStream®

[ChalkStream Foods](#)

Suppliers of freshwater trout, slow grown in fast flowing Chalk Stream rivers, this trout is grown to high standards of welfare, food safety and environmental and ecological care and rated 'Best Choice' by the Marine Conservation Society



[Redemption Roasters](#)

Reducing reoffending through coffee “We’re changing the game for ex-offenders and the Criminal Justice System. We train prison residents and people at risk of crime with the skills they need to gain secure and meaningful employment.”



[Hattingley Valley](#)

Innovative and dynamic winemakers, with award-winning English sparkling wines, made in Hampshire. Why not try our Restaurant Associates signature blend sparkling wine, *Cuvée 53*, produced by Hattingley Valley.

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BUFFET BREAKFAST | 7.30am to 10am

All buffet breakfasts are served with Nemi teas and Redemption Roasters coffee

Selection of Pastries | £6.50

Greek yoghurt and Pastries | £11.50

Mini croissants, Danish pastries, Greek yoghurt, berry compote, granola

Continental | £17

Fruit platter | Danish pastry selection
Greek yogurt, fruit compote and granola
Salsicón, Comté cheese, artisanal bread rolls

Ways to be Well | £17

Fruit platter | Super food juice shot | Fruit and nut bar
Poached Victoria plum, apple, pecan and coconut bircher

Hot Roll | £17

Cumberland sausage | Maple cured back bacon | Egg and mushroom

Full English Breakfast | £23.50

**Buffet breakfast is available for 7 people or more*

Cumberland sausage, maple cured bacon, black pudding, portobello mushroom,
scrambled eggs, grilled plum tomatoes, hash browns & baked beans with a selection of toast

Breakfast Additions

+ To enhance your choice of breakfast

Smashed avocado on grilled focaccia | **£7.50**

Smoked ChalkStream trout on grilled focaccia | **£9.50**

Handmade cinnamon buns | **£7.00**

Whole fruit | **£1.65**

Seasonal cut fruit | **£7.15**

Seasonal juice shot | **£3.30**

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PLATED BREAKFAST | 7.30am to 10am

£23.50

**Plated breakfast is available for up to 6 people*

Smashed avocado, Arlington white poached eggs, chilli and maple seeds on toasted sourdough (v)

Loch Duart oak smoked salmon, scrambled Arlington white eggs, selection of toast

Nduja, lemon ricotta, soft Arlington eggs and balsamic figs on toasted sourdough

Cumberland sausage, maple cured bacon, black pudding, portobello mushroom, scrambled eggs,
grilled plum tomatoes, hash browns & baked beans with a selection of toast

All plated breakfasts are served with Nemi teas and Redemption Roasters coffee

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SANDWICHES | From 11.30am

Gourmet Sandwich Lunch | £18.15

A selection of premium meat, fish, vegetarian and vegan sandwiches on artisan bread from our London bakery suppliers, served with crisps

Roast Norfolk bronze turkey and stuffing baguette, cranberry and mustard coleslaw
Smoked ChalkStream trout, cucumber and dill crème fraiche on granary ciabatta roll

Baked goats' cheese, rocket, red onion chutney on focaccia (v)

Vegan feta, spiced red cabbage slaw, basil and chestnut pesto wrap (vg)

Hot Sandwich Special | £29

Served with French fries and green salad

**Sample menu*

Dry aged rump of beef, marinated tomatoes,
confit garlic mayonnaise, salsa verde on grilled ciabatta

BBQ oyster mushroom, marinated tomato,
confit garlic mayonnaise, salsa verde on grilled ciabatta

Lunch Additions

+ To enhance your sandwich lunch

French fries | **£6.50**

British cheeses, grapes, quince jelly and celery | **£10.50**

Marinated Mediterranean pitted olives | **£4.15**

Belazu luxury nuts selection | **£4.15**

Whole fruit | **£1.65**

Seasonal cut fruit | **£7.15**

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SEASONAL SALADS | From 12pm

Sharing Salads | £25

Serves two people per portion

Two buffet style seasonal salads, served with
Wildfarmed sourdough and Neverend Farm butter

**Sample menu*

Ezme BBQ broccoli, pink grapefruit, fennel,
confit garlic yogurt, maple seeds (v)

Honey and mustard roasted carrots, grilled baby gem,
kohlrabi and hazelnut (v)

Protein Additions

+ To enhance your salad lunch | +£8.25pp

Lemon and thyme roasted chicken

Poached ChalkStream trout, lemon and capers

Spanish charcuterie selection

Buffalo mozzarella, basil and sun-blushed tomatoes (v)

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BUFFET | From 12pm

Minimum order of 10 people



Hot Buffet Lunch | £48

**Sample menu*

Confit duck leg, braised red cabbage blood orange dressing
Pan fried salmon, white wine cream sauce, leeks and chervil
Wild mushroom ravioli, parmesan and tarragon
Goose fat roast potatoes
Artisan bread, olive oil and house dressings (v)
Seasonal salads and leaves (v)
Fresh fruit and dessert

Cold Buffet Lunch | £41

**Sample menu*

Apple and fennel pork sausage rolls
Brindisa cured meats, cornichons and olives
Fennel and long pepper gravadlax, lemon, capers and crème fraîche
Cauliflower and Cheddar quiche (v)
Selection of English cheeses and condiments
Artisan bread, olive oil and house dressings (v)
Seasonal salads and leaves (v)
Fresh fruit and dessert

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SUSHI | From 12pm

Served as individual bento boxes or buffet style, minimum order of 4 people

Meat | £48

Kinoko Nigiri

Portobello mushroom and lime salt

Nanban Uramaki

*Chicken, avocado, kataifi, coriander,
spicy yuzu-kosho mayonnaise*

Beef Tataki

Shiitake and ponzu

Fish | £50

Spicy Tuna Uramaki

*Tuna, cucumber, chili, miso aioli,
masago, Kataifi and herbs*

Pink Alaska Uramaki

Salmon, avocado, cream cheese and fish roe

Shake Tataki

*Salmon, daikon, cress,
kizami wasabi and ponzu*

Vegetarian | £46

Garden Futomaki

*Sweet potato, sugar snaps,
avocado and pickled red onion*

Mamma Mia Uramaki

Avocado, cucumber, sesame and chives

Abokado Nigiri

Avocado, miso aioli and sesame

Kinoko Nigiri

Portobello mushroom and lime salt

Inari Nigiri

Tofu with ginger

All menus are served with grilled edamame beans, seaweed salad with sesame dressing

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AFTERNOON TREATS | Available between 2.30pm-5pm

Freshly baked in-house by our talented pastry chef

Patisserie | £19

A selection of signature patisserie

**Sample menu*

Apple and blackcurrant mousse, vanilla cream, almond shortbread

Traybakes | £16.50

A selection of homemade traybakes

**Sample menu*

Raspberry and almond Bakewell

Classic Cream Tea | £14.85

Fruit and plain scones

Served with seasonal jam and clotted cream

Brownies | £10.25

64% Manjari chocolate brownies

Freshly Baked Cookies | £8.25

A selection of freshly baked cookies

Afternoon Tea | £35

Finger Sandwiches

Egg and cress on white loaf (v)

Smoked trout and lemon creme fraiche on wholemeal

Roast beef and mustard mayo on campagrain

Scones

Freshly bakes plain and fruit scones

with Cornish Clotted cream and strawberry preserve

A selection of signature patisserie

Bespoke Cake Requests

For birthdays, anniversaries and special events

All afternoon treats are served with Nemi teas and Redemption Roasters coffee

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NIBBLES & FINGER FOOD | Available from 5pm



Meat

Honey and mustard pigs in Blankets
Turkey, cranberry and orange sausage rolls

Fish

Smoked salmon, dill and lemon rillette
Crayfish marie rose on grilled focaccia

Vegetarian

Cranberry and brie wonton
Roasted squash and kale sausage roll

Selection of snacks | £4.15

**Sample menu*

Luxury nut mix
Japanese mix
Chilli rice crackers
Marinated Mediterranean pitted olives

6 items | £30 per person

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FESTIVE BOWL FOOD | From 5pm onwards

4 items | £38.50 per person



Roasted Norfolk bronze turkey, sage stuffing, duck fat roasted potatoes, turkey gravy

Confit ChalkStream trout, chervil root, leeks and tarragon

Pumpkin gnocchi, roasted chestnuts, caper and lemon dressing (v)

Chocolate mousse, blood orange, hazelnuts and vanilla cream

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Fine Dining
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FINE DINING | From 12pm

72 hours' notice is required

A fine dining experience created by our Head Chef and his team, using the finest seasonal produce.
For specific requests, we would be delighted to create a menu tailored to your needs.

For up to 6 people, the A La Carte menu will be available for you to choose from on the day
For parties of 7 or more, all guests must have the same selection for each course
Please note all dinner bookings will be a set menu
Please let the team know if you have any special dietary requirements.

A la Carte Lunch	£55	
3 Course Set Lunch	£50	
2 Course Set Lunch	£42	
3 Course Set Dinner	£55	
2 Course Set Dinner	£45	
All Inclusive Dinner Package		£80
<i>1/2hr drinks reception, chef's selection of bar snacks</i>		
<i>3 Course Set Dinner 1/2 bottle of house wine, 1/2 bottle mineral water</i>		
Six Course Tasting Menu	£95	
Wine Paired Six Course Tasting Menu	£145	

For our current menu and wine list, please contact:

André Marchand, Hospitality Manager
+44(0) 2079969677

Tara Dempsey, Assistant Hospitality Manager
+44(0) 2079955533

E: hospitalityservices.2kes6thfloor@bofa.com