

# Hospitality Brochure

Spring 2026

BANK OF AMERICA 



RESTAURANT ASSOCIATES

- WELCOME -  
**Booking Guidelines**

Meet the Team

Suppliers

- BREAKFAST -  
Buffet Breakfast  
Plated Breakfast

- LUNCH -  
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- AFTERNOON TREATS -  
Patisserie  
Afternoon Tea

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

- FINE DINING -  
Lunch & Dinner

## BOOKING GUIDELINES

### - 6<sup>th</sup> Floor Catering Requests -

Catering requests the 6th floor, please contact Room Reservations  
E: [roomreservations.uk.ireland@bofa.com](mailto: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](mailto: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 1<sup>st</sup> – 5<sup>th</sup> 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 4 years. 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 - Head of Hospitality

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

- Bespoke Events -  
*Available on request*

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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](#)

Brighton & Newhaven  
Fish Sales

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 Foods](#)



ChalkStream®

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 | £7

#### Greek yoghurt and Pastries | £12

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

#### Continental | £17.50

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

#### Ways to be Well | £17.50

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

#### Hot Roll | £17.50

Cumberland sausage | Maple cured back bacon | Egg and mushroom

#### Full English Breakfast | £24

*\*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

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### Breakfast Additions

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*+ To enhance your choice of breakfast*

Smashed avocado on grilled focaccia | **£7.95**

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

Handmade cinnamon buns | **£7.50**

Whole fruit | **£1.75**

Seasonal cut fruit | **£7.50**

Seasonal juice shot | **£3.60**

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## PLATED BREAKFAST | £25

7.30am to 10am

*\* 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 | £19.30

*Served with crisps*

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

### Hot Sandwich Special | £30.50

*Served with French fries and green salad*

*\*Sample menu*

BBQ bavette steak, tarragon and chilli gremolata  
marinated heritage tomatoes and baby gem on toasted ciabatta

Grilled halloumi, tarragon and chilli gremolata  
marinate heritage tomatoes and baby gem on grilled focaccia (v)

### Lunch Additions

*+ To enhance your sandwich lunch*

French fries | **£6.90**

British cheeses, grapes, quince jelly and celery | **£13.50**

Marinated Mediterranean pitted olives | **£6**

Belazu luxury nuts selection | **£5**

Whole fruit | **£1.75**

Seasonal cut fruit | **£7.50**

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## SEASONAL SALADS | From 12pm

### Sharing Salads | £26

*Serves two people per portion*

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

#### *\*Sample menu*

BBQ hispi cabbage, wye valley asparagus  
cucumber, wild garlic, shaved pecorino

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

### Protein Additions

*+ To enhance your salad lunch | +£8.75pp*

Green harissa BBQ chicken

Poached ChalkStream trout, lemon and capers

Spanish charcuterie selection

Burrata, basil and sun-blushed tomatoes (v)

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## BUFFET | From 12pm

Minimum order of 10 people

### Cold Buffet Lunch | £45

*\*Sample menu*

Restaurant Associates' pork sausage rolls

Brindisa cured meats, cornichons and olives

Fennel and long pepper gravadlax, lemon, capers and crème fraiche

Asparagus and smoked cheddar tart (v)

Selection of English cheeses and condiments

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (v)

Fresh fruit and dessert

### Hot Buffet Lunch | £50

*\*Sample menu*

Slow roasted beef sirloin, grilled baby gem, Grelot onion and salsa verde

Pan fried gilt head bream, wild garlic, fricassee of peas,

caper brown butter

Feta and spring herb frittata, grilled artichokes, balsamic red onions (v)

Herb roasted potatoes (v)

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 | £50

Kinoko Nigiri

*Portobello mushroom and lime salt*

Nanban Uramaki

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

Beef Tataki

*Shiitake and ponzu*

### Fish | £53

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 | £49

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 | £20

A selection of signature patisserie

*\*Sample menu*

*Yorkshire rhubarb choux bun, tonka bean crème légère*

*Raspberry and vanilla macaron*

*63% Illanka chocolate and caramelised pistachio éclair*

### Traybakes | £16.90

A selection of homemade traybakes

*\*Sample menu*

*Raspberry and almond Bakewell*

*Apple Crumble slice*

*Chocolate Brownie*

### Classic Cream Tea | £15

Fruit and plain scones

Served with seasonal jam and clotted cream

### Brownies | £10.80

64% Manjari chocolate brownies

### Freshly Baked Cookies | £8.50

A selection of freshly baked cookies

### Afternoon Tea | £37

#### Finger Sandwiches

Egg and cress on white bread (v)

Smoked trout and lemon crème fraiche on wholemeal

Roast beef and mustard mayo on Campagrain

#### Scones

Freshly baked plain and fruit scones

with Cornish clotted cream and strawberry preserve

A selection of signature patisserie

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### Bespoke Cake Requests

For birthdays, anniversaries and special events

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

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## NIBBLES & FINGER FOOD | Available from 5pm

### Selection of snacks | £5

*\*Sample menu*

*BBQ crackers*

*Japanese mix*

*Chilli rice crackers*

### Marinated Mediterranean pitted olives | £6

### Meat

Mini cheese beef burger, ketchup and mustard

Restaurant Associates' sausage roll

Chermoula chicken skewer, lime and chilli mayonnaise

### Fish

Spicy tuna, cucumber, katafi uramaki

Japanese bubble prawns, sweet chilli dressing

Crispy cod cheeks, lemon and tarragon tartar sauce

### Vegetarian

Avocado, yuzu and sesame nigiri (v)

Caper, olive and wild garlic pastry bites (v)

Vegetable samosa, lime coconut yoghurt (vg)

Please choose 6 items | **£32 per person**

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## BOWL FOOD | From 5pm onwards

### Meat

BBQ bavette steak, potato and pickled chilli hash,  
tarragon and confit garlic gremolata

Korean fried chicken thigh, sticky rice, sesame and spring onion

Lake District lamb rump, crushed peas, mint, asparagus, lamb jus gras

### Fish

Crispy cod, chunky chips and smoked tartare sauce

Thai monkfish curry, jasmine rice, lime and coconut

Pan-fried seabream, creamed spinach and salsa rossa

### Vegetarian

Pea and feta tortellini, fricassee of peas, broad beans and basil

BBQ white asparagus, wild garlic,

crispy Arlington white egg focaccia and Caesar dressing

Crispy Korean tofu, sticky short grain rice, sesame and spring onion (vg)

### Dessert

64% Manjari chocolate, banana, coffee

Vanilla set custard, orange and ginger

4 items | £41 per person

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**- ROOF TERRACE MENU -**

Available from 5 May 2026 | £51 per person

**- House Burgers -**

Heritage breed dry-aged beef burger, American cheese, burger sauce, Wildfarmed bun

Plant-based Heura burger, plant-based cheese, burger sauce, Wildfarmed bun (v/vg)

**- From the Smoker -**

Beef birria, picked shallots, salsa norteña, coriander, heirloom corn tortilla

Spicy BBQ glazed chicken thigh, creamed corn and collard greens

Grilled halloumi, Mayocoba beans, guacamole, salsa madre (v)

**- The Sides -**

Poutine - fries, gravy and mozzarella (v)

Mac and cheese, smoked Cheddar, brioche crumb (v)

Classic Caesar salad, English pecorino, sourdough croutons, Caesar dressing (v)

**- To Finish -**

Vanilla mascarpone mousse, maple macerated berries (v)

Selection of Granny Gothard mini-ice creams from Devon (v)

\* Roof Terrace events are weather permitting. In the event of bad weather, a back-up room will be booked for your event  
We will contact you by midday on event day to confirm the location

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Fine Dining

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## FINE DINING | From 12pm

72 hours' notice is required

- For Lunch -

3 Course Set Lunch

£53

2 Course Set Lunch

£44

- For Dinner -

3 Course Set Dinner

£55

2 Course Set Dinner

£48

For parties of 7 or more, guests must make the same selection for each course

Please, choose from our 'set menu brochure'

**For our current menu and wine list, please contact**

Hospitality Office | +44(0) 2079969677

E: [hospitalityservices.2kes6thfloor@bofa.com](mailto:hospitalityservices.2kes6thfloor@bofa.com)

- A La Carte Lunch -

£60 per person, for max. of 6 people

Choose on the day from our seasonal fine-dining a carte menu

- 6 Course Tasting Dinner -

£115 per person, *includes wine*

A 6-course tasting menu, showcasing the best seasonal produce, with paired wines

Wine flight | +£50 per person

*Please let the team know of any allergies or dietary requirements, prior the date of your event*