

# THE BANC

## New Year's Eve

A TAILORED MENU FOR A SPECIAL OCCASION

### The Canapé Collection

A selection of delicate bites created by our Head Chef to begin your celebration at The Banc

### The First Impression

As we end 2024, enjoy a curated selection of cold entrées to awaken your palate.

NOCELLARA OLIVES (V)

OCTOPUS SALAD

BEEF TARTARE served with toasted Focaccia Bread

MEDITERRANEAN TRIO Avocado Hummus / Baba Ghanoush / Tzatziki served with toasted Focaccia Bread

BURRATA with beef tomato and home made basil pesto

### The Warm Welcome

Edging closer to 2025, second entrée of starters to set the tone for the evening.

LOBSTER & PRAWNS CROQUETTES

PORCINI RAVIOLI

DYNAMITE PRAWNS

WAGYU BEEF SLIDERS



### The Main Event

The showstoppers are being crafted to perfection, choose your main, it will be the last for 2024.

ARGENTINIAN 28 DAY AGED RIB - EYE STEAK served with tenderstem broccoli & herbed butter

FUSION GRILL served with tenderstem broccoli & chives gravy

OVEN BAKED SCOTTISH SALMON with braised fennel & leeks

WILD MUSHROOM RISOTTO

MISO GLAZED CHICKEN THIGHS

### On the Side

The perfect partner to your main course.

FRENCH FRIES

MAC & CHEESE

POTATO PURÉE

CHERRY TOMATO SALAD

BASMATI RICE

TRUFFLE FRIES



### The Sweet Finale

2025 is around the corner, end 2024 sweetly.

NUTELLA CHEESECAKE

TIRAMISU

ROCKSIDE BROWNIE

CHOCOLATE FONDANT



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#### ALLERGIES:

Please inform us of any allergies or dietary requirements before you order. Unfortunately, it is not guaranteed that any product is 100% free of any allergens due to risk of cross contamination in our busy kitchen.

(VF) VEGAN FRIENDLY

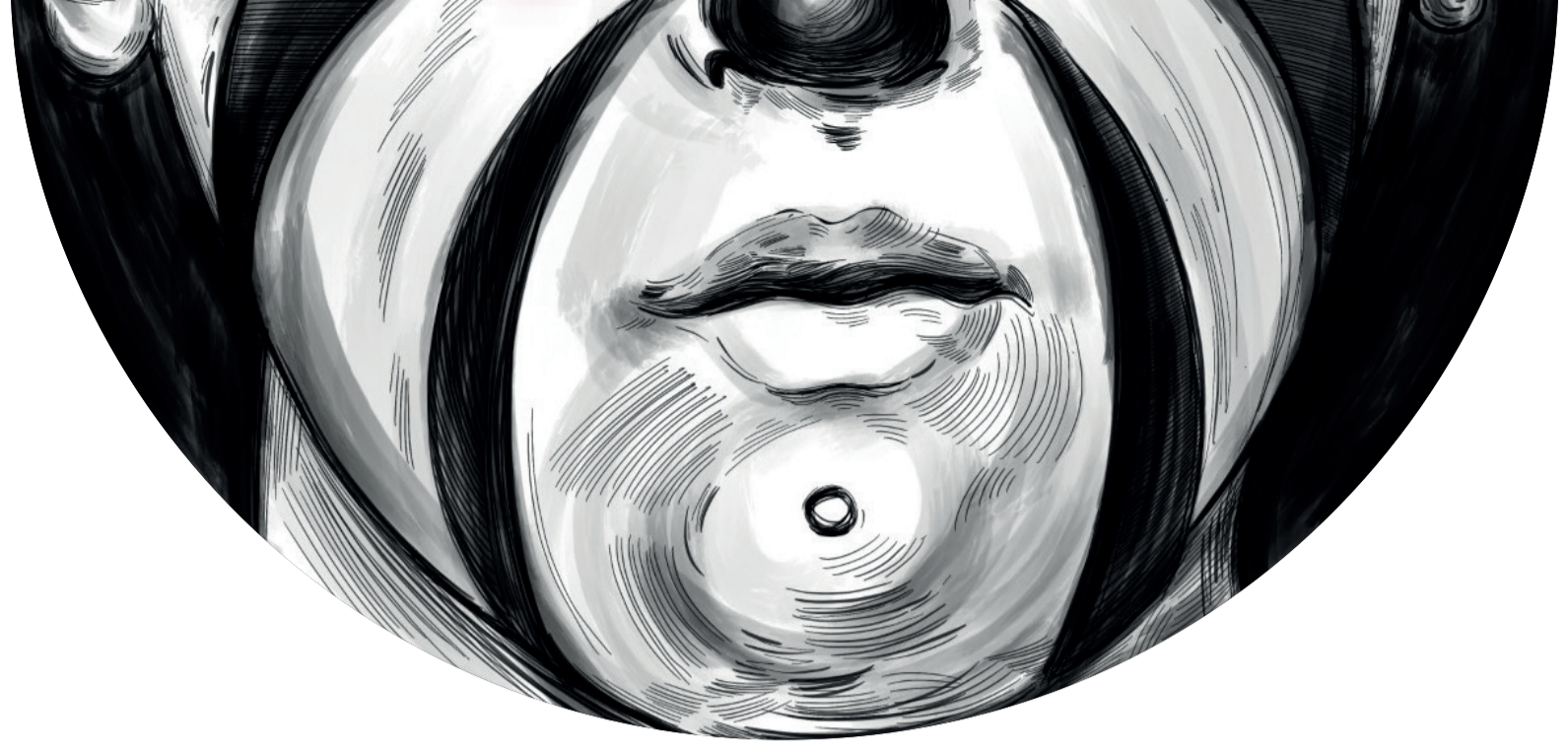
(V) VEGETARIAN

(GF) GLUTEN FREE

 NEW

 The Banc WIFI Code: thebanc123





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