

# NORTH BANK

R E S T A U R A N T ■ ■ B A R

## New Year's Eve Menu 2019

£120 per person for six courses, including a glass of Malard Brut 1er Cru Champagne

*Montgomery Cheddar shortbread, pickled cucumber & quail's egg*



*Crab lasagne, crispy oyster, bisque & watercress*

*Venison tartare, candied rosemary, artichoke & crab apple*

*Hand-dived scallop, crispy coppa, apple, celeriac & black pudding sauce*

*Beetroot & goat's curd tart, marinated artichoke & sage pesto*

*Pearl barley risotto, oxtail & baby leeks*



*100-day-aged Cornish sirloin, bone marrow mash, bourguignon garnish & jus*

*Lamb noisette, slow-cooked shoulder, pommes boulangère & confit Jerusalem artichokes*

*Pan-fried sea bass, squid ink gnocchi, samphire & fennel purée*

*Butter-poached brill, Savoy cabbage, dill & chilli potato cake & chervil hollandaise*

*Pumpkin, spinach & goat's cheese pithivier, roasted salsify, shallot & mustard sauce*



*Pre-dessert*



*Chocolate Palet d'Or, praline, hazelnut croquant & milk ice cream*

*Frozen peanut butter parfait, nougat & chocolate ice cream*

*Apple trifle*

*Ice cream & sorbet selection & tuiles*

*West Country cheese selection, apple chutney & oatcakes*



*Selection of petit fours*

Dishes may contain allergens, so please ask your server for advice. Some of our dishes may contain nuts or shot  
A discretionary 12.5% service charge will be added to your bill