

# NORTH BANK

R E S T A U R A N T ■ ■ B A R

## Party Menus Are Designed For Groups of 10 or More

### Autumn Set Menu 1 £36.50

Roasted Celeriac and Truffle Soup with Thyme and Rosemary Croutons

Hogs Pudding and Poached Egg and Salad with Tarragon Dressing and Watercress Salad

Confit Chicken and Duck Terrine with Plum Chutney and Sourdough Bread

Dartmouth Smoked Trout with Almond Mayonnaise, Fennel Salad and Mandarin

Braised Cornish Lamb Shoulder with Fondant Potato, Pumpkin Puree and Braised Leeks

Roasted Corn Fed Chicken Breast with Herb Mash, Grilled Courgettes and Roasting Jus

Pan Fried Newlyn Bay Hake with Spring Onion Crushed Potatoes, Almond Butter and Kale

Butternut Squash and Black Truffle Risotto with Parmesan as Sage Crisps

Cornish Yarg Plate with Fig Chutney, Crackers and Grapes

Apple and Cinnamon Crumble with Vanilla Ice Cream

Cornish Clotted Cream Rice Pudding with Blackberry Jam

Salted Chocolate Brownie with Caramel Sauce

***PLEASE NOTE:** We will always try to accommodate any special requirements.*

*Extra vegetarian options, substitutions, vegan, allergies – prior notice required*

*We must insist, however, that all of your party choose from either menu 1 or menu 2 – not a combination.*

*We will take your party's order when you arrive and do not require advance ordering*

# NORTH BANK

R E S T A U R A N T ☐ B A R

## Party Menus Are Designed For Groups of 10 or More

### Autumn Set Menu 2 £41.50

Foie Gras and Chicken Liver Parfait with Smoked Bone Marrow Butter

Charred Cornish Mackerel with Beetroot, Horseradish and Golden Cross Goats Cheese Risotto

Smoked Ham Hock and Hogs Pudding Terrine with Cumberland Sauce

Roasted Butternut Squash with Devon Blue Cheese, Rocket and Toasted Hemp Seeds

Poached Guinea Fowl with Smoked Bacon, Tarragon, Gem Lettuce and Pickled Shallots

Pan Fried Helford Sea Bass with, Spinach, Crushed New Potatoes, Seaweed Crumb and Lemon Butter Sauce

Roasted Cornish Lamb Rump with Truffle Mash, Courgettes, Mint Gravy and Kale Crisps

Jerusalem Artichoke, Leek and Wild Mushroom "Bomb" with Watercress Dressing

Blackberry and Apple Crumble with Cornish Clotted Cream Ice Cream

Dark Chocolate and Praline Mousse with Blackberry Sorbet and Hazelnut Brittle

West Country Cheese Selection with Spiced Fig Chutney, Grapes, Apple and Crackers

Coconut Panna Cotta with Mango and Passion Fruit Sorbet

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