



Celebration Menu
8 course / 130 per head

Chefs Snacks



Bread & butter



Hamachi crudo, salted radish, ponzu & seabuckthorn oil



Grilled beetroot, almond cream & blackcurrant leaf oil



Fish of the day



Globe artichoke, Hen of the wood, roasted cauliflower puree, preserved truffle & wild garlic sauce



Venison, squash hot sauce & blood orange sauce



Daily British cheese + 14



Hazelnut choux mont blanc



Table chocolate cremeux, rapeseed oil & salt



Something for your coffee + 7



Wine flight + 80

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Please note a discretionary 10% service charge will be added to your bill.