

# SUNDAY CHAMPAGNE BRUNCH

## BRUNCH CLASSICS

### STARTERS

Poached Hen's Egg with Crushed Avocado and Chilli on Sourdough Bread

Charcuterie and Cheese Selection Platter with Piccalilli and Sourdough Bread

Truffled Eggs Benedict with Parma Ham

### MAIN COURSES

Chargrilled Lobster with Superfood Salad and Salmoriglio Sauce (£6 supplement)

Smoked Salmon with Scrambled Egg on Toasted Brioche

Roast Native Cumbrian Beef Sirloin, Yorkshire Pudding, Roast Potatoes and Seasonal Vegetables

## SIDES

£5 each

### VEGETABLES

Buttered Spinach | Cauliflower Cheese  
Tenderstem Broccoli with Garlic Butter

### POTATOES

New Potatoes with Mint Butter  
Triple Cooked Chips | Creamed Potatoes  
Thin Fries with Cornish Yarg and Black Pepper

### SALADS

Superfood Salad | Chopped Kale and Walnut Salad  
Tomato and Buffalo Mozzarella Salad | Mixed Leaf Salad

## DESSERTS

Waffle with Whipped Vanilla Buttermilk and English Berries

Alpaco Chocolate and Raspberry Sundae

Vanilla Cheesecake, Lime and Strawberry, Basil Ice Cream

Homemade Ice Cream and a Sorbet Selection with Tuile

## 3 COURSES

£49

*Available 12.30pm - 3.30pm with Live Jazz*

£55 with a glass *or* £90 with free-flowing  
Laurent-Perrier La Cuvée Brut Champagne

## NORTHALL SPECIALS

### STARTERS

Dressed Dorset Crab with Lemon Dressing

Roasted Mediterranean Octopus with  
Fava Bean Purée, Capers and Shaved Onions

Loch Var Smoked Salmon Tartare with Capers,  
Lemon and Buttered Brown Bread

Little Gem and Avocado Caesar Salad with  
Parmesan Shavings and Anchovies

Oven Baked Baby Artichokes,  
Ricotta Salata, Wild Salad

Soup of the Day

### MAIN COURSES

Steamed South Coast Lemon Sole Fillet,  
Datterino Tomatoes and "Panzanella" Salad

Salmon Fish Cakes on a bed of  
Spinach, Mango and Chilli Salsa

Spinach and Ricotta Ravioli,  
Sage, Butter and Parmesan Sauce

Grilled Chicken Breast with Smoked Mash  
Potato, Sautéed Spinach and Baby Carrots

Saffron and Asparagus Risotto

*Capture your brunch experience in The Northall,  
share it on one of your social accounts making sure  
to tag @CorinthiaLondon #CorinthiaMoments*

**Food Allergies and Intolerances:** Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.