

  
*The*  
**NORTHALL**  


CHRISTMAS DAY MENU

A SELECTION OF CANAPÉS

Lobster Cocktail, Oriental Rice Crackers, Tuna Sashimi  
Goat's Cheese Lolly with Pistachio and Grape (V)(N)  
Cauliflower Panna Cotta with Wild Mushroom (V)  
Baby Mozzarella with Air Dried Plum Tomato (V)

STARTER

Native Lobster, Cocktail Sauce, Gem Lettuce Leaf (G)  
Ballotine of Goose, Pistachio, Prune and Armagnac (N)(G)  
Smoked Beetroot, Goat's Curd, Mustard Leaf (V)

SOUP

Lobster Bisque, Vanilla, Almond and Cardamom (N)(G)  
Jerusalem Artichoke Velouté, Roast Artichoke, Winter Truffle (V)

MAIN COURSE

Scottish Salmon and Halibut en Croute, Chervil and Imperial Caviar Butter Sauce (G)

Free Range Norfolk Bronze Turkey with Chestnut, Pork and Apple Stuffing,  
Pressed Turkey Leg, Pigs in Blankets, Mulled Wine Sauce (N)(G)

Puff Pastry Wellington of Goat's Cheese, Roast Butternut Squash (V)(N)(G)

*All served with Roast Potatoes and Winter Vegetables, Fresh Cranberry Sauce, and Bread Sauce*

BUFFET DESSERT

Christmas Pudding, Vanilla Custard (N)(G)	Vanilla Crème Brûlée, Mulled Wine Jelly,
Coconut, Mango and Citrus Log (N)(G)	Alpaco Chocolate Crémeux (V)(N)
Passion Fruit and Milk Chocolate Tartlet (V)(N)(G)	Mont Blanc Tartlet, Chestnut
Vanilla, Caramelised Pineapple Verrine (V)(N)	and Aged Rum Cream (N)(G)
Black Forest Log (G)(N)	Pistachio and Orange Éclair (N)(G)

WARM MINI MINCE PIES (V)(G)

£195 PER PERSON FOR FIVE COURSES

WITH A SELECTION OF SOMMELIER CHOSEN WINES & CHAMPAGNE

MENU AVAILABLE FROM 12.30PM - 10PM

CHILDREN'S MENU AVAILABLE

(V) Vegetarian (N) May contain nuts (G) Contains gluten

**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.