

SUNDAY CHAMPAGNE BRUNCH

3 COURSES

Available 12.30pm - 4pm with Live Jazz

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

£55 with a glass of Laurent-Perrier La Cuvée Brut Champagne

STARTERS

Grouville Bay Oysters with Merlot Vinegar and Shallots

Truffled Eggs Benedict, Parma Ham (G)

Sesame Seared Tuna, Pickled Cucumber, Horseradish Crème Fraîche with Soy and Honey Dressing

Pressed Ham Hock with Black Pudding and Pistachio

Dressed Crab Melba Toast with Avocado (N)(G)

Cured Beef, Hummus and Baby Summer Vegetables with Lemon and Olive Oil Dressing

Asparagus and Watercress Salad with Shallot and Chive Dressing (V)

Goat's Cheese and Heritage Tomato Salad, Black Olive Purée and Balsamic Crystals (N)(G)(V)

MAINS

Roast Native Cumbrian Beef Sirloin, Yorkshire Pudding, Roast Potatoes and Spring Vegetables (N)(G)

Roasted Salmon, Orange Marinated Fennel, Tomato Confit and Black Olive Crumbs

Grilled Summer Vegetable Gâteau, Carrots, Bitter Salad and Rich Tomato Sauce (N)(V)

Deep Fried Haddock in Beer Batter, Chips and Proper Mushy Peas (N)(G)

Half Lobster and Spinach Eggs Benedict, Truffle Hollandaise (G)*£6

Steamed Lemon Sole, Tender Broccoli with Smoked Garlic and Parsley Butter

Josper Grilled Angus Beef Burger (N)(G)

Served with Chips and a Choice of Maple Cured Bacon, Hen's Egg or Butler's Secret Cheese

Celeriac and Mushroom Risotto (V)

DESSERTS

Red Berries Syllabub, Mascapone Chantilly, Lemon Balm Meringue (N)

Manjari Chocolate Marquise, Raspberry Mousse, Chocolate Streusel, Raspberry Sorbet (N)(G)

Strawberry Eton Mess (V)

Homemade Ice Cream and Sorbet Selection with Tuile (V)(G)

Selection of British and International Cheeses served with Chutney, Fruit Compotes and Crackers (N)(G)

Capture your brunch experience in The Northall, share it on one of your social accounts making sure to include #CorinthiaSocialSunday and enjoy a complimentary classic Northall cocktail.

(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.