

FREE FLOWING CHAMPAGNE & DINNER AT THE NORTHALL

£45 PER PERSON

Offer includes free-flowing Laurent-Perrier La Cuvée Brut Champagne and a three course meal per person

*Please note that reservations are valid on a Thursday and Friday,
subject to two-hour time slots and are available for parties of one to six guests.*

Four Grouville Bay Oysters served with Merlot Vinegar and Shallots

Terrine of Loch Fyne Smoked Salmon with Anchovies and Cream Cheese (N)

Hock of Gloucestershire Old Spot, Salad Cream, Butterhead Lettuce (G)

Avocado and Artichokes Hearts with Vinaigrette (V)



Cornish Sea Bream, Almond Barley, Red Pepper and Rapeseed Vierge (N)(G)

Roast Norfolk Chicken, Grilled Sweetcorn, Smoked Creamed Potato, Beer Gravy (N)(G)

Ravioli of Goat's Cheese with Beetroot and Rocket Salad (G)

OPTIONAL SIDES - £5 each

Creamed Spinach

Cauliflower Cheese

French Beans, Shallot Butter

New Potatoes, Mint Butter

Thin Fries, Cornish Yarg and Black Pepper

Chopped Kale and Walnut Salad

Tomato Salad

Autumn Leaf Salad



Pimms Jelly, Fresh Berries & Cress, Mint Emulsion, Cucumber-Lemon Sorbet (N)(G)

Deconstructed Eton Mess, Strawberry Meringue, Vanilla Chantilly,

English Strawberries, Yoghurt Sorbet(V)

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

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.