


The
NORTHALL


BOXING DAY BRUNCH

STARTER

- Cornish Crab Cocktail with Bloody Mary Ketchup (G)
Three Champagne-poached Rock Oysters with Rockefeller Glaze and Exmoor Caviar (G)
Organic Salmon and Green Mango Carpaccio with Blueberries, Toasted Almonds and Lemon Compote (N)
Hand-cut Cumbrian Beef Tartare with Confit Egg Yolk and Toasted Sourdough (G)
Tartare of Heritage Carrot, Cured Duck Egg Yolk and Charcoal Emulsion (V)(N)(G)
Traditional Caesar Salad with Parmesan, Brioche Croutons, Winter Truffle (V)(G)
Salad of Roast Squash, Mustard Leaf, Croquettes of Tunworth Cheese (V)(G)

MAIN COURSE

- Eggs Benedict, Grilled Ham with Truffle Hollandaise Sauce (G)
Eggs Florentine with Steamed Spinach and Mornay Sauce (V)(G)
Eggs Royal, Smoked Salmon, Hollandaise Sauce (G)
Eggs Benedict with Butter Poached Native Lobster, Béarnaise Sauce (G)
Severn and Wye Smoked Salmon with Toasted Brioche and Scrambled Eggs (G)
Roast Ham, Fried Duck Egg, Bubble and Squeak (V)(N)(G)
Steamed Lemon Sole with Fennel Salad and Lemon Pickle
Seared Loch Var Salmon Fillet with Crushed New Potatoes and Blood Orange
Roast Rib of Beef or Roast Turkey with Yorkshire Puddings, Roast Potatoes and Seasonal Vegetables (G)
Josper Grilled Cumbrian Beef Burger with Lancashire Cheese and Triple Cooked Chips (G)
Avocado, Spring Onion and Sprouting Seed Salad (V)(N)
Slow Roast Pumpkin and Sage Risotto with Toasted Pine Nuts (V)(N)

DESSERT

- Passion Fruit and Milk Chocolate Tartlet (V)(N)(G)
Vanilla, and Caramelised Pineapple Verrine (V)(N)
Vanilla Crème Brûlée, Mulled Wine Jelly, Alpaco Chocolate Crèmeux (V)(N)
Pistachio and Orange Éclair (N)(G)
Christmas Pudding and Vanilla Custard (N)(G)
Selection of Artisanal Cheeses served with Fruit Chutney, Celery and Crackers (V)(G)

MINI MINCE PIES (V)(G)

£90 PER PERSON FOR THREE COURSES
WITH LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

MENU AVAILABLE FROM 12.30PM -3.30PM
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.