



The
NORTHALL

NEW YEAR'S EVE EARLY DINNER

AMUSE BOUCHE

Lobster, Lime and Ginger

STARTER

Smoked Salmon, Trout Mousse, Avocado, Horseradish Crème Fraîche (G)

Balmoral Game Terrine, Cumberland Sauce, Spiced Brioche Bread (N)(G)

Roast Fig, Goat's Curd, Walnut Crumb, Winter Endive (V)(N)(G)

MAIN COURSE

Seared Wild Turbot, Potato "Risotto", Bacon Jam, Cured Tomato

Roast Casterbridge Beef Fillet, Sautéed Foie Gras, Spinach, Winter Truffle Jus (G)

Sourdough Crusted Duck Egg, Roast Aubergine Purée, Grilled Chard, Smoked Beetroot, Shaved Parmesan (V)(G)

DESSERT

Praline, Yuzu and Kaffir Lime Vacherin, Tahitian Vanilla Sauce, Caramelised Hazelnuts (V)(N)(G)

Textures of Chocolate, Cocoa Nib Crème Brûlée, Warm Kalingo Chocolate Foam,
Candied Chestnuts, Winter Truffle Ice Cream (N)

Selection of Artisanal Cheeses with Fruit Chutney, Celery and Crackers (V)(G)

A SELECTION OF PETIT FOURS (V)(G)

£145 PER PERSON FOR THREE COURSES

WITH A WELCOME GLASS OF LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

MENU AVAILABLE FOR THE 6PM SEATING ONLY (2 HOURS ONLY)

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.