


The
NORTHALL


NEW YEAR'S DAY BRUNCH

CHEF'S BUFFET

Served with traditional accompaniments (G)

Corinthia Cured Fish Carvery
Maldon Rock Oysters
Cockles and Whelks Steamed with
Seaweed and Malt Vinegar
White Wine Steamed Mussels and Clams
Mini Lobster
Dressed White and Brown Crab

STARTER

Cornish Crab Cocktail with Bloody Mary Ketchup (G)
Three Champagne Poached Rock Oysters,
Rockefeller Glaze, Exmoor Caviar (G)
Hand Cut Cumbrian Beef Tartare with Confit Egg Yolk
and Toasted Sourdough (G)
Tartare of Heritage Carrot, Cured Duck Egg Yolk,
Charcoal Emulsion (V)(N)(G)
Traditional Caesar Salad with Parmesan, Brioche Croutons,
Winter Truffle (V)(G)

MAIN COURSE

Eggs Benedict, Grilled Ham with Truffle Hollandaise (G)
Eggs Florentine, Steamed Spinach, Mornay Sauce (V)(G)
Eggs Royal, Smoked Salmon, Hollandaise Sauce (G)
Eggs Benedict, 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
Severn and Wye Smoked Salmon with Toasted Brioche and Scrambled Eggs (G)
Seared Loch Var Salmon Fillet with Crushed New Potatoes and Blood Orange
Roast Rib of Native Cumbrian Beef 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)

DESSERT

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

MINI MINCE PIES (V)(G)

£90 PER PERSON FOR THREE COURSES AND ADDITIONAL ITEMS FROM THE CHEF'S BUFFET
WITH LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

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.