



The
NORTHALL



FESTIVE SET MENU

2 COURSES £34* / 3 COURSES £38*

or

£42* WITH A GLASS OF
LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE



Citrus Cured Salmon with Honey and Mustard Dressing, Coriander
Salsify and Jerusalem Artichoke Soup, Truffled Winter Mushrooms
Native Beef Steak Tartare with Bloody Mary Ketchup and Pickled White Radish

*

Free Range Norfolk Bronze Turkey, Middle White Pork Sausage
with Maple Bacon, Caramelised Citrus Port and Chestnut Stuffing
Roast Hake Fillet with Artichoke Barigoule, Cauliflower Textures
White Onion and Goat's Cheese Ravioli, Beetroot Fondant and Warm Chestnut Dressing

*

Christmas Plum Pudding, Cognac Anglaise
Chocolate-Moka Log, Hazelnut Meringue Crunch and Ice Cream
Artisan Cheese Selection, Winter Chutney and Crispbreads

*Available from 23rd November 2018. *Price per person.*

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.