

  
*The*  
**NORTHALL**  


NEW YEAR'S EVE LATE DINNER

A SELECTION OF CANAPÉS

Smoked Sea Trout and Broccoli

Lobster, Lime and Ginger

Chicken Liver and Foie Gras Parfait, Chestnuts and Raisins *(N)*

Cauliflower Panna Cotta with Winter Truffles *(V)*

STARTER

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

Terrine of Game, Gold Leaf, Cumberland Sauce *(G)(N)*

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

MIDDLE COURSE

Native Steamed Lobster Carpaccio, Imperial Caviar and Basil Blinis *(G)*

British Burrata and Organic Rhug Estate Lamb Ravioli with Pistachios *(N)(G)*

Wild Mushrooms Consommé, Pearl Vegetables and Winter Truffle *(V)(G)*

MAIN COURSE

Seared Wild Turbot Potato Risotto, Bacon Jam, Cured Tomato

Roast Cumbrian 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 Nibs Crème Brulée, Warm Kalingo Chocolate Foam, Candied Chestnuts, Winter Truffle Ice Cream *(N)*

Selection of Artisanal Cheeses with Fruit Chutney, Celery and Grapes *(G)*

A SELECTION OF PETIT FOURS *(V)(G)*

£375 PER PERSON FOR FIVE COURSES

WITH A SELECTION OF SOMMELIER CHOSEN WINES, SPIRITS & CHAMPAGNE

MENU AVAILABLE FROM 8.30PM UNTIL 10PM

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.