



The
NORTHALL

THANKSGIVING MENU

STARTER

Portland Lobster and Crab, Marie Rose Sauce, Buttered Brioche (G)

Pumpkin Soup, Toasted Seeds, Whipped Brown Butter (N)(V)

Sweetcorn Fritter, Roast Calcot Onion, Buttermilk, Smoked Chilli (G)(V)

MAIN COURSE

Roast Maine Cod, New England Clam Chowder

Mac 'n' Cheese, Canterbury Cheddar, Griddled Kale, Walnuts (G)(N)(V)

Free Range Norfolk Bronze Turkey with Corn Bread, Sugared Cranberries (G)(N)

Served with:

Sweet Potato Fondant, Brussels Sprouts, Crispy Bacon and Hazelnuts,
Heritage Carrots and Bourbon Butter, Maple Glazed Parsnips

DESSERT

Pecan and Tahitian Vanilla Pie, Milk Chocolate Cream, Spiced Chocolate Ice Cream (G)(N)

Homemade Ice Cream and Sorbet Selection with Tuille (V)(G)

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

£60 PER PERSON FOR THREE COURSES

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

MENU AVAILABLE FROM 5.30PM - 11PM

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.