

SUNDAY CHAMPAGNE BRUNCH

BRUNCH CLASSICS

STARTERS

Poached Hen's Egg with Crushed Avocado and Chilli on Sourdough Bread

Charcuterie and Cheese Selection Platter with Piccalilli and Sourdough Bread

Truffled Eggs Benedict with Parma Ham

MAIN COURSES

Chargrilled Lobster with Superfood Salad and Salmoriglio Sauce (£6 supplement)

Smoked Salmon with Scrambled Egg on Toasted Brioche

Roast Native Cumbrian Beef Sirloin, Yorkshire Pudding, Roast Potatoes and Seasonal Vegetables

SIDES

£5 each

VEGETABLES

Buttered Spinach | Cauliflower Cheese
Tenderstem Broccoli with Garlic Butter

POTATOES

New Potatoes with Mint Butter
Triple Cooked Chips | Creamed Potatoes
Thin Fries with Cornish Yarg and Black Pepper

SALADS

Superfood Salad | Chopped Kale and Walnut Salad
Tomato and Buffalo Mozzarella Salad | Mixed Leaf Salad

DESSERTS

Waffle with Whipped Vanilla Buttermilk and English Berries

Alpaco Chocolate and Raspberry Sundae

Vanilla Cheesecake, Lime and Strawberry, Basil Ice Cream

Homemade Ice Cream and a Sorbet Selection with Tuile

3 COURSES

£49

Available 12.30pm - 3.30pm with Live Jazz

£55 with a glass *or* £90 with free-flowing
Laurent-Perrier La Cuvée Brut Champagne

NORTHALL SPECIALS

STARTERS

Dressed Dorset Crab with Lemon Dressing

Roasted Mediterranean Octopus with
Fava Bean Purée, Capers and Shaved Onions

Loch Var Smoked Salmon Tartare with Capers,
Lemon and Buttered Brown Bread

Little Gem and Avocado Caesar Salad with
Parmesan Shavings and Anchovies

Oven Baked Baby Artichokes,
Ricotta Salata, Wild Salad

Soup of the Day

MAIN COURSES

Steamed South Coast Lemon Sole Fillet,
Datterino Tomatoes and "Panzanella" Salad

Salmon Fish Cakes on a bed of
Spinach, Mango and Chilli Salsa

Spinach and Ricotta Ravioli,
Sage, Butter and Parmesan Sauce

Grilled Chicken Breast with Smoked Mash
Potato, Sautéed Spinach and Baby Carrots

Saffron and Asparagus Risotto

*Capture your brunch experience in The Northall,
share it on one of your social accounts making sure
to tag @CorinthiaLondon #CorinthiaMoments*

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.