

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

Honey Glazed Pork Belly, Grill Tiger Prawns,
Lentils Fricassee, Bitter Green

Smoked Salmon with Scrambled Egg on Toasted Brioche

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

SIDES - £5 each

All sides are Vegetarian

Buttered Spinach

Honey Roasted Parsnips

Green Beans with Shallots and Toasted Sunflower Seeds

Josper Roasted Celeriac with Truffle and Parmesan

Mixed Leaf and Soft Herb Salad

Mashed Potatoes

Chips

DESSERTS

Waffle with Whipped Vanilla Buttermilk and English Berries

Cappuccino Milk Chocolate Mousse, Chocolate Ice Cream

Rhubarb-Vanilla Tart, Vanilla Chantilly

Homemade Ice Cream and a Sorbet Selection with Tuile

3 COURSES

£49

Available 12.30pm - 3.30pm with Live Jazz

£55 with a glass of

Laurent-Perrier La Cuvée Brut Champagne

NORTHALL SPECIALS

STARTERS

Dorset Dressed Crab, Granny Smith Apple,
Kohlrabi, Dill and Horseradish

Tuna Tartare with Avocado, Pickle Shallot
and Tempura Coriander

Goosnargh Duck and Foie Gras Terrine Chicory
and Soused Orange Salad, Port and Raisin Purée

Little Gem and Avocado Caesar Salad
with Parmesan Shavings and Anchovies

Roasted Goat's Cheese
with Heritage Salt Baked Beetroot,
Grape Purée and Almonds (V)

Lobster and Crab Bisque with Tarragon
Infused Lobster and Mango Salsa

MAIN COURSES

Roast Halibut, Artichoke, Chicken Wings,
Sprouting Broccoli

Roast Cod Fillet with Artichokes Barigoule,
Cauliflower Purée and Buttered Swiss Chard

Roast Guinea Fowl, Sweetheart Cabbage,
Vin Jaune Wine

Delica Squash Tortelloni,
King Oyster Mushroom and Sage

Flame Baked Celeriac,
Toasted Barley Broccoli, Celeriac Juice

*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.