



The
NORTHALL



HAPPY MOTHER'S DAY

3 COURSES £65



STARTER

Cured Loch Duart Salmon
Dorset Crab, Lemon, Chive, Rye

Hampshire Burrata
Coal-Fired Beetroot, Fennel Pollen, Ice Wine Dressing

Asparagus Velouté
Quail Eggs, Morel Mushrooms

Pressing of Black Leg Chicken
Pickled Spring Vegetables, Toasted Brioche

Lincolnshire Smoked Eel
Apple, Horseradish, Cider

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.

MAIN COURSE

Roast Lake District Farm Beef

Yorkshire Pudding, Roast Vegetables, Red Wine Jus

Fillet of Cornish Cod

Black Garlic, White Asparagus, Dashi Broth

Rump of Devon Lamb

Crushed Potato, Olive, Tomato, Mint

Fillet of Newlyn Seabass

Fregola, Wild Mushrooms, Mussels

Semolina Gnocchi

Wild Garlic, Broccoli, Almond, English Truffle

DESSERTS

Orange Tian

Chocolate Creme Legéré, Blood Orange Sorbet

Banana and Lime Choux

Caramel Crème Anglaise

Rhubarb Syllabub

Yoghurt Meringue

Vanilla Crème Brûlée

Chocolate Mousse, Milk Foam

Selection of Artisanal Cheeses

Fruit Chutney, Celery, Crackers