

SUNDAY CHAMPAGNE BRUNCH

BRUNCH CLASSICS

STARTERS

Crushed Avocado, Toasted Rye Bread, Poached Hen's Egg
Platter of Cold Cheese and Sliced Meats
Truffled Eggs Benedict, Parma Ham

MAIN COURSES

Half Lobster and Spinach Eggs Benedict,
Truffle Hollandaise *£6 supplement*
American Pancakes, Crispy Bacon, Maple Syrup
Roast Native Cumbrian Beef Sirloin, Yorkshire Pudding,
Roast Potatoes and Seasonal Vegetables

SIDES - *£5 each*

VEGETABLES

Garlic Creamed Spinach | Cauliflower Cheese | French Beans
Shallot Butter | Tenderstem Broccoli, English Sobrasada

POTATOES

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

SALADS

Superfood Salad | Chopped Kale and Walnut Salad
Tomato Salad | Autumn Leaf Salad

DESSERTS

Waffle, Whipped Vanilla Buttermilk and English Berries
70% Guanaja Chocolate Mousse,
Cocoa Nibs Foam, Salted Caramel Ice Cream
Exotic Fruit Eton Mess, Green Tea Meringue,
Passion Fruit Curd, Yuzu Marmalade and Mango Coulis
Homemade Ice Cream and Sorbet Selection with Tuile

3 COURSES

Available 12.30pm - 4pm with Live Jazz

*£55 with a glass or £90 with free-flowing
Laurent-Perrier La Cuvée Brut Champagne
£49 for Sunday Brunch*

NORTHALL SPECIALS

STARTERS

Dressed Dorset Crab with Traditional Garnish
Malted Cockles and Mussels,
Ale Crisp, Seaweed Emulsion
Scotch Duck Egg, Piccalili, Crisp Ham
Superfood Salad with Avocado, Spring Onions,
Alfalfa, Mung Beans and Cucumber
Goat's Cheese Parcel, Smoked Beetroot,
Buttermilk Dressing

MAIN COURSES

Cornish Sea Bream, Almond Barley,
Red Pepper and Rapeseed Vierge
Welsh Rarebit-glazed Haddock,
Swede Fondant, Roasted Beetroot
Vegetable Shepherd's Pie, Winter Greens
Roast Chicken, Smoked Potato,
Grilled Sweetcorn, Beer Gravy
Wild Mushroom Risotto
with Parmesan Shavings

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.

*Capture your brunch experience in The Northall, share it on one of your social accounts making sure to include **#CorinthiaSocialSunday** and enjoy a complimentary classic Northall cocktail.*