


The
NORTHALL


SUNDAY LUNCH

2-courses £39.00pp | 3-courses £45.00pp

3-courses £55.00pp including a glass of Laurent-Perrier La Cuvée
Brut Champagne, Bloody Mary or Bellini

STARTERS

Marinated Late Summer
Italian Courgette
Burrata, Fig, Cob Nut

Fruits de Mer
*Colchester Oysters, Half Lobster,
Prawns, Razor Clams, Dressed Crab*

White Haricot Bean Velouté
*Mushroom Agnolotti,
Sweetcorn, Salsa Verde*

Hand-Cut Strozzapreti
Sauce Supreme, Autumn Truffle

Pressed Terrine of Rabbit
*Ham Hock, Duck Liver,
Prune, Apple Chutney*

Cured Loch Duart Salmon
*Pickled Cucumber,
Radish, Lemon, Dill*

SHARING MAIN COURSES

Wild Seabream
*Roasted on the Bone (for two)
Fennel, Lemon, Green Olive, Capers*

Devon Lamb en Croûte *(for two)*
*Glazed Baby Aubergine,
Pickled Onion, Parsley*

Roasted Norfolk Black Leg Chicken
Bread Sauce, Roasted Vegetables

Chateaubriand of Scotch Beef
*Yorkshire Pudding, Watercress,
Horseradish and Roasted Vegetables*

All accompanied with roasted seasonal vegetables

MAIN COURSES

Dover Sole
550g
Simply Grilled or Meunière

Braised Turbot
*Hen of the Woods, Mushroom,
Truffle Purée, Smoked Velouté*

Tagliatelle
*Italian Courgette,
Green Olive, Truffle*

Fillet of Cornish Cod
Squid, White Bean, Tamarasalata

Wild Mushroom Risotto
Sweetcorn, Cobnut

Roast Yorkshire Grouse
*Baked Fig, Alsace Bacon,
Sweetcorn, Thyme*

DESSERTS

Something naughty but nice
from our dessert table

- or -

Pear Soufflé to share
Rice Pudding, Calvados Ice Cream



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