

THE NORTHALL

CHRISTMAS DAY

AVAILABLE FROM 12:30 - 9PM ON FRIDAY 25 DECEMBER 2020



NATIVE LOBSTER GELÉE
CRÈME FRAÎCHE, CAVIAR

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SPICED PARSNIP VELOUTÉ
PEAR, GOATS CURD TORTELLINI

STARTERS

GAME TERRINE EN CROUTÉ
TRUFFLE AND CELERIAC SALAD

DRESSED CORNISH CRAB
MACKEREL TARTARE, YUZU, CRISP FILO ROLL

TRUFFLE RISOTTO
WILD MUSHROOM, HERB OIL

MAIN COURSES

FREE-RANGE NORFOLK BRONZE TURKEY
SAGE AND ONION STUFFING, AGEN PRUNE, ROASTING JUS

FILLET OF CORNISH TURBOT
SALSIFY, ALMOND, ROMANESCO, CHAMPAGNE SAUCE

SALT BAKED CELERIAC AND YELLOW BEETROOT CROUSTADE
BLACK GARLIC, CELERY, ROASTED CELERIAC JUS

MAIN COURSE SERVED WITH:
ROASTED CARROTS, PARSNIPS, POTATOES, SPICED BRAISED RED CABBAGE, TRADITIONAL BREAD SAUCE

DESSERTS

HOUSE MADE CHRISTMAS PUDDING
BRANDY CUSTARD, SALTED CARAMEL

AND

SELECTION OF FESTIVE PASTRIES, TREATS AND CHEESE FROM OUR CHEFS TABLE

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TEA & COFFEE

THE NORTHALL

CHRISTMAS DAY

VEGAN

AVAILABLE ON FRIDAY 25 DECEMBER 2020



RICE CRISP

ALMOND, APPLE, CELERY, CURRY

STARTERS

MISO GLAZED AUBERGINE

CHESTNUTS, TRUFFLE, ROASTED ONION BROTH

ITALIAN WINTER LEAVES

CASHEW CURD, CLEMENTINE, FENNEL

MAIN COURSES

TRUFFLE CELERiac & GOLDEN BEETROOT CROUSTILLANT

CARAMELISED CELERiac PURÉE, CELERiac JUS

BRAISED WHITE ONION

QUINOA CRACKER, ROOT VEGETABLES, TROMPETTE MUSHROOMS

DESSERTS

HAZELNUT TARTLET

CITRUS, CRANBERRY, PINE SUGAR

DARK CHOCOLATE BÛCHE DE NOËL

CHESTNUT, BLACKCURRANT, OAT MILK ICE CREAM

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TEA & COFFEE

THE NORTHALL

KIDS CHRISTMAS DAY

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STARTERS

ROAST HERITAGE TOMATO SOUP
WITH CROUTONS

SMOKED SALMON
LEMON CRÈME FRAICHE AND BROWN BREAD

VEGATABLE STICKS
FLATBREAD AND HUMMUS

MAIN COURSE

KIDS TURKEY DINNER
CREAMED POTATOES AND ROAST VEGETABLES

PENNE PASTA
TOMATO SAUCE, BASIL

GOUJONS OF COD
TARTARE SAUCE, FRENCH FRIES

DESSERTS

GINGERBREAD LOAF
CREAM CHEESE AND PEAR

CHOCOLATE BROWNIE
MILK CHOCOLATE GANACHE

SELECTION OF ICE CREAM
VANILLA, CHOCOLATE, STRAWBERRY

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