


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

La Latteria Burrata
*Italian Leaves,
Compressed Pear*

Fruits de Mer *(for two)*
*Colchester Oysters, Half Lobster,
Prawns, Razor Clams, Dressed Crab*

Umbrian Lentil &
Green Peppercorn Velouté
Alsace Bacon, Truffle Gnocchi

Hand-Cut Strozzapreti
Sauce Supreme, Autumn Truffle

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

Treacle Cured Trout
Mousseline, Capers, Rye

SHARING MAIN COURSES

Northall Cornish Fish Stew
(for two)

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

Free Range Norfolk Bronze Turkey
*Sage and Citrus Stuffing,
Agen Prunes, Roasting Jus*

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

All accompanied with roasted seasonal vegetables

MAIN COURSES

Tiger Prawn Ravioli
Shellfish Bisque, Herb Salad

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

Baked Potato Gnocchi
*Mushroom Fricassee,
Crosnes, Tarragon*

Pumkin Risotto
Aged Parmesan, Balsamic

DESSERTS

Something naughty but nice
from our dessert table

- or -

Pear Soufflé to share
Rice Pudding, Calvados Ice Cream



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