

THE NORTHALL

# CHRISTMAS DAY



£225 PER PERSON WITH A GLASS OF LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

NATIVE LOBSTER GELÉE

*Crème Fraîche, Caviar*

SPICED PARSNIP VELOUTÉ

*Pear, Goat's Curd Tortellini*

\*

GAME TERRINE EN CROÛTE

*Truffle and Celeriac Salad*

DRESSED CORNISH CRAB TIAN

*Avocado, Apple Gelée, Crisp Filo Roll*

TRUFFLE RISOTTO

*Wild Mushroom, Herb Oil*

\*

FREE RANGE NORFOLK BRONZE TURKEY

*Sage and Onion Stuffing, Agen Prune, Roasting Jus  
(carved from our open kitchen)*

FILLET OF CORNISH TURBOT

*Salsify, Almond, Romanesco, Champagne Sauce*

SALT BAKED CELERIAC AND YELLOW BEETROOT CROUSTADE

*Black Garlic, Celery, Roasted Celeriac Jus*

Roasted Carrots, Parsnips, Potatoes, Spiced Braised Red Cabbage, Traditional Bread Sauce

\*

HOUSE MADE CHRISTMAS PUDDING

*Brandy Custard, Salted Caramel  
(for the table)*

and

SELECTION OF FESTIVE PASTRIES, TREATS AND CHEESE FROM OUR CHEF'S TABLE

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.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.