

CORINTHIA

Festive Dining *at The Northall*





Private Dining: A Grand Space

This splendid room, adorned with mirrored walls and a soaring ceiling, gleams with natural daylight, providing a luminous backdrop for your celebrations for up to 18 guests.

Our festive menu, crafted by Executive Chef André Garrett, showcases seasonal produce and exquisite flavour combinations, ensuring an unforgettable dining experience that captures the essence of the season.

Exclusive Hire: The Northall

Celebrate your festive corporate party in style with an exclusive hire of The Northall Restaurant.
Enjoy a luxurious setting where seasonal elegance meets sophisticated dining, perfect for creating unforgettable memories with colleagues.

With its exquisite decor and impeccable service, The Northall offers a truly special backdrop for your festive celebrations.



Festive Private Dining at The Northall

PRIVATE DINING SAMPLE MENU

CANAPÉS

Earl grey soaked prune, bacon, pumpkin purée

Cep, parmesan and chestnut arancini (V)

Cured salmon tartlet, lime, crème fraiche, caviar

STARTER

Pressed terrine of Yorkshire game *Pistachio, redcurrant jelly, brioche*

Hand rolled Strozapretti Chicken stock emulsion, chestnuts, cavalo nero, black truffle

Baked heritage beetroots *Salsify, kohlrabi, cashew curd (V)*

Secret smoke house salmon *Pickled cucumber, dill, buttermilk, rye bread*

MAIN COURSE

Braised Cornish turbot Romanesco, lobster, champagne sauce

Fillet of Lake District farm beef Carrot, onion, watercress, black truffle jus

Slow cooked delica squash Aged aquerello risotto rice, chestnut crumble, Muscat grape (V)

Free range Norfolk bronze turkey wellington Sausage stuffing, baby carrot, jus gras

All accompanied with a side of seasonal trimmings

DESSERT

Chestnut and blackcurrant meringue

Kumquat and vanilla yule-log

Christmas pudding with brandy anglaise



Contact Us

To enquire, please email our team at events.london@corinthia.com or call +44 (0) 20 7321 3039