



The
NORTHALL



MOTHER'S DAY LUNCH

3 COURSES FOR 65

Glass of Laurent-Perrier La Cuvée Brut Champagne 27.5

STARTER

Ballotine of Chalk Stream Trout

Fresh Herbs, Crème Fraîche

Poached English Asparagus

Chopped Soft Boiled Egg, Hollandaise

Pressed Terrine of Norfolk Black Leg Chicken

Celeriac & Mushroom, Tarragon Mustard Mayonnaise, Toasted Sourdough

Beetroot Carpaccio

Roasted Beets, Cashew Curd, Watercress (Ve)

Jerusalem Artichoke Velouté

Wild Mushrooms, Roasted Hazelnut, Mushroom Brioche (V)

SUNDAY ROAST

Norfolk Black Leg Roast Chicken

Bread Sauce

Suffolk Porchetta

Sage, Black Pudding, Apple Sauce

Slow Roasted Lake District Farm Sirloin of Beef

Horseradish

All served with:

Yorkshire Pudding

Roasted Potatoes

Seasonal Vegetables

MAIN COURSE

Dover Sole Meuniere (600g)

Grilled with Brown Butter, Capers, Parsley, Lemon

£15 supplement

Miso Roasted Celeriac

Chestnut Crumb, Hen of The Woods Mushroom, Greens, Truffle Jus (Ve)

Gnocchi Parisienne

Heritage Root Vegetables, Crisp Gem, Parmesan (V)

DESSERT

Caramelised Apple Tart

Pistachio Paris-Brest

Valrhona Dark Chocolate Mousse (Ve)

Crêpe Suzette Flambéed at the Table

Vanilla Ice Cream

£10 supplement

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

£9 supplement



(V) Vegetarian (Ve) Vegan

Our fish is MSC certified. Our meat is Red Tractor certified.

Food Allergies and Intolerances: Should you have any questions regarding the content, preparation or calorie information 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.