

SUNDAY LUNCH

2 COURSES FOR 55

3 COURSES FOR 65

Glass of Laurent-Perrier Héritage Brut Champagne 22

STARTER

Shellfish Cocktail

Pacific King Prawns, Devon Crab, Cucumber, Avocado, Gem Lettuce

Loch Duart Salmon Tartare

Avocado Cream, Lime, Sourdough Crisps

Velouté of Jerusalem Artichoke

Trompette Mushroom, Hazelnuts (V)

Aged Lake District Farm Beef Fillet Tartare

Cured Egg Yolk, Matchstick Potatoes

Cep Mushroom Risotto

King Oyster Mushrooms, Parmesan Cream

SUNDAY ROAST

Norfolk Black Leg Roast Chicken

Slow Roasted Lake District Farm Sirloin of Beef

Suffolk Pork Rack

Lamb Cutlets

All served with:

Yorkshire Pudding

Horseradish

Roasted Potatoes

Seasonal Vegetables

MAIN COURSE

Grilled Loch Duart Salmon

Hispi Cabbage, White Wine Sauce with Roe, Chives & Lemon

Baked Potimarron Squash

*Miso Glazed Hen of The Woods Mushroom, Roasted Onion Purée,
Squash Velouté (Ve)*

Gnocchi Parisienne

Wild Mushrooms, Chard Leaf, Aged Parmesan

DESSERT

Warm Chocolate Fondant

Milk Ice Cream (V)

Basque Cheesecake

Seasonal Compote (V)

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.

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.



The
NORTHALL

