



*The*  
**NORTHALL**



# MOTHER'S DAY LUNCH

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### 3 COURSES FOR 65

*Glass of Laurent-Perrier La Cuvée Brut Champagne 24*

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#### 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)*

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#### 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

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## 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)*

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## 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.