



*The*  
**NORTHALL**





## LAURENT-PERRIER ALEXANDRA GRANDE CUVÉE ROSÉ 2012

£475 £250



Rare and sought-after wine that comes from a rigorous selection from the best plots, an exceptional marriage between Pinot Noir and Chardonnay

### *Grape varieties:*

Pinot Noir 80%, Chardonnay 20%

A deep blood orange colour with very fine, persistent bubbles, complex nose with notes of red fruits, rich, warm wine with fresh orange finish.

# VALENTINE'S DAY

4 Courses £125

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## STARTER

Pressed Terrine of Norfolk Chicken

*Chestnut Mushroom, Leek, Mustard Seed, Pickled Radish, Tarragon*

Grilled Half Native Lobster

*Lime Butter Sauce, Spring Onion*

*£15 supplement*

Ballotine of Chalk Stream Trout

*Fresh Herbs, Crème Fraîche Caviar, Melba Toast*

Artichoke Tartlet

*Crushed Jerusalem Artichoke, Tofu, Pickled Walnut, Celery, Pear (V, Ve)*

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## MIDDLE COURSE

Orkney Scallop

*Jerusalem Artichoke, Pancetta, Hazelnut*

Roasted Baby Cauliflower

*Wild Sea Herbs, Curry, Raisin, Dukkah (Ve)*

*(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.

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## MAIN COURSE

### Fillet of Lake District Farm Beef

*Spinach, Flamed Hen of The Woods Mushroom, Crisp Pommes Anna, Truffle Jus*

### Cornish Turbot with Crisp Potato

*Cockles, Clams, Freekeh, Dashi Broth*

### Herb Roasted Guinea Hen

*Hispi Cabbage, Braised Leg with Creamed Potato & Egg Yolk, Jus Gras*

### Honey Glazed Aubergine

*Wild Mushroom, Chestnut, Kale, Roasted Celeriac & Cashew Sauce (V, Ve)*

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## DESSERT

Passion Fruit Caramel, Hazelnut & Milk Chocolate Gâteau

Orange & Rhubarb Meringue

Vanilla Panna Cotta, Raspberry & Lychee Salad (Ve)

Selection of Seasonal Cheeses

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



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