

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

Autumn Squash Velouté

Ricotta & Sage Agnolotti (V)

Aged Lake District Farm Beef Fillet Tartare

Cured Egg Yolk, Matchstick Potatoes

Cep Mushroom Risotto

King Oyster Mushrooms, Aged Parmesan (V)

SUNDAY ROAST

Norfolk Bronze Turkey

Stuffing, Pigs in Blanket & Cranberry Sauce

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

Cucumber, Grape, Yuzu Koshō Butter Sauce

Salt Baked & Roasted Celeriac

*Miso Glazed Hen of The Wood Mushroom,
Quinoa, Pine Nut & Herb Pesto (Ve)*

Gnocchi Parisienne

Wild Mushrooms, Chard Leaf, Walnuts, Old Winchester Cheese (V)

DESSERT

Peanut Donut 2.0

Williams Pear & Mascarpone Millefeuille (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

