

  
*The*  
**NORTHALL**  


## SPRING PRIVATE DINING MENU I

**£60 PER PERSON**

*Additional Champagne Reception from £16 per glass, or £72 per bottle*

*Additional Arrival Canapés from £21 per person*

*Additional Cheese Course from £12 per person*

*Please select one starter, one main course and one dessert from the options below:*

### STARTERS

Loch Var Smoked Salmon, Soda Bread, Capers and Lemon (G)

Salad of Green Beans and Baby Carrots, Roast Macadamia, Orange Confit with Star Anise (V)(N)

Carpaccio of Herdwick Lamb, Caper Berry and Anchovy Dressing, Mint Emulsion

### MAINS

Grilled Middle White Pork Sirloin with Smoked Potato Purée and Roast Carrots, Burnt Apple Purée

Roast Cod with Curried Spices, Cauliflower Purée, Salted Mango and Capers, Sugared Pine Nuts  
and Infused Curry Oil (N)

Nettle and Artichoke Risotto (G)(V)

### DESSERTS

Raspberry Pavolva, Raspberry Cream Sorbet and Jelly

Dark Chocolate Mousse, Peanut Feuillentine, Purple Grape Sorbet (G)(N)

Selection of British Artisan Cheeses served with Chutney, Celery, Grapes and Crackers (G)(N)

(V) Vegetarian    (N) Contains nuts    (G) Contains gluten

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.  
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

  
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## SPRING PRIVATE DINING MENU II

**£70 PER PERSON**

*Additional Champagne Reception from £16 per glass, or £72 per bottle*

*Additional Arrival Canapés from £21 per person*

*Additional Cheese Course from £12 per person*

*Please select one starter, one main course and one dessert from the options below:*

### STARTERS

Dressed Crab with Water Melon and Sweet Pickled Radish, Seaweed Emulsion (G)

Native Beef Steak Tartare, Fresh Horseradish and Bloody Mary Sauce

Wild Garlic and White Onion Soup, White Onion Purée and Crispy Garlic (N)(V)

### MAINS

Roast Herdwick Lamb Rump, Pea and Wild Garlic Leaf Risotto, Burnt Aubergine Purée (G)

Grilled Native Half Lobster, Almond and Soft Herb Butter (N)

Roast Goats Cheese and Potato Gnocchi with Jerusalem Artichoke Purée, Barigoule Sauce (G)(V)

### DESSERTS

Goats Curd Cheesecake, Honeyed Beetroot and Lemon Cream

Malted Barley Parfait, Toasted Oats, Rhubarb and Compressed Celery (G)

Selection of British Artisan Cheeses served with Chutney, Celery, Grapes and Crackers (G)(N)

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## SPRING PRIVATE DINING MENU III

£80 PER PERSON

*Additional Champagne Reception from £16 per glass, or £72 per bottle*

*Additional Arrival Canapés from £21 per person*

*Additional Cheese Course from £12 per person*

*Please select one starter, one main course and one dessert from the options below:*

### STARTERS

Warm Smoked Eel with Roast Red Pepper Sauce, Port and Beetroot Purée (N)

Monmouthshire Beech Smoked Ham, Chicken Liver Parfait with Pine Nuts, Butter and Spiced Popcorn (N)

Heritage Salt Baked Beetroot with Innes Goats Curd, Olive Caramel and Crystallized Balsamic (V)

### MAINS

Josper Grilled Cumbrian Sirloin Steak served with Grilled Portobello, Tomato and a choice of Sauces  
*Bearnaise, Truffle Hollandaise, Sharp Peppercorn Ale and Mustard, Port and Shallot or Cashel Blue Cheese*

Steamed Halibut with Sweet And Sour Lemons, Braised Fennel, Capers and Raisin Purée

Baked Innes Goats Cheese Soufflé, Salt Baked Beetroots and Heritage Carrots (G)(V)

### DESSERTS

Grue De Cacao Infused Crème Brûlée, Caramel Ripple Ice Cream, Caramel Puff Pastry and Chocolate Ganache (G)

Coconut and Mango Chia Seed Pudding, Hibiscus Jelly, Lime and Ginger Marinated Pineapple

Selection of British Artisan Cheeses served with Chutney, Celery, Grapes and Crackers (G)(N)

(V) Vegetarian    (N) Contains nuts    (G) Contains gluten

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All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.