



The
NORTHALL



PRIVATE DINING MENU I

£65 PER PERSON

Additional Champagne Reception from £16 per glass, or £80 per bottle

Additional Arrival Canapés from £24 per person

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



STARTERS

Italian Leaves, Goat's Curd, Mandarin, Hazelnut
Tartare of Rhug Estate Venison, Smoked Mayonnaise, Brioche, Pickles
Cured Organic Salmon, Kohlrabi, Cucumber, Yogurt

MAINS

Cornish Cod, Clams, Mousseron, Sea Vegetables
Guinea Fowl Breast, Peas, Lettuce, Pressed Potato
Girolle Mushroom Risotto, Aquerello Rice, Broad Bean, Sweetcorn

DESSERTS

Baked Custard, English Strawberries, Ginger Crumble
Milk Chocolate and Cappuccino Mousse, Vanilla, Cocoa
Selection of 4 British Cheeses, Crackers, Grapes, Celery

*

Petit Fours

Food Allergies and Intolerances:

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.



The
NORTHALL



PRIVATE DINING MENU II

£75 PER PERSON

Additional Champagne Reception from £16 per glass, or £80 per bottle

Additional Arrival Canapés from £24 per person

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



STARTERS

Crab and Kohlrabi Salad, Elderflower Dressing
Duck Liver Parfait, Pickles, Apple, Toasted Brioche
Lobster Risotto, Broad Beans, Tarragon

MAINS

Fillet of Turbot, Coco Beans, Celery, Lovage
Fillet of Lake District Farm Beef, Pressed Potato, Glazed Carrot, Bourguignon
Baked Semolina Gnocchi, Pea, Morel, Truffle and Hazelnut Pesto

DESSERTS

Pink Lady Apple Terrine, Spiced Apple Sorbet, Caramelised Puff Pastry
Milk Chocolate and Cappuccino Mousse, Vanilla, Cocoa
Selection of 5 British Cheeses, Crackers, Grapes, Celery

*

Petit Fours

Food Allergies and Intolerances:

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.



The
NORTHALL



TASTING MENU



Devon Crab Salad
Elderflower, Kohlrabi

*

Seared `Rougie` Foie Gras
Warm Smoked Eel, Apple, Ice Wine

*

Cornish Turbot
Coco Beans, Celery, Lovage

*

Slow Roasted 45 Day Aged Fillet of Beef
Pressed Potato, Bordelaise Onion

*

Wild Strawberry
Almond Milk, Long Pepper

*

Milk Chocolate and Cappuccino Mouse
Vanilla, Cocoa

Food Allergies and Intolerances:

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.



The
NORTHALL



VEGETARIAN TASTING MENU



Chilled Pea, Coconut and Lettuce

*

Italian Leaves
Ewe's Curd, Clementine, Ice Wine

*

Braised English Leek
Morel, Black Garlic, Hazelnut, Brown Butter

*

Miso Glazed Aubergine
Baba Ganouj, Braised Chard, Lapsang and Onion Broth

*

Wild Strawberry
Almond Milk, Long Pepper

*

Milk Chocolate and Cappuccino Mouse
Vanilla, Cocoa

Food Allergies and Intolerances:

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.