


The
NORTHALL


EASTER SUNDAY

£ 70 PER PERSON FOR THREE COURSES
with a glass of Laurent-Perrier La Cuvée Brut Champagne

STARTERS

Citrus Cured Loch Duart Salmon
Dorset Crab, Lemon, Apple, Caviar

Northall Fruits de Mer
*Colchester Oyster, Razor Clams,
Marinated Sea Bass*

Norfolk Black Leg Chicken
“Pate En Croute”
Celeriac Remolade, Pickled Cucumber

Slow Cooked Duck Egg
*English Asparagus, Morel,
Spring Truffle, Watercress Velouté*

La Latteria Burrata
*Marinated Heirloom Tomatoes,
Rice Wine, Salsa Verde*

Poached White Asparagus
Wild Garlic, Smoked Mussel Purée

SHARING MAINS

Roast Cumbrian Beef Chateaubriand
Yorkshire Pudding, Braised Onion

Pyrenean Suckling Lamb Leg
Hay-baked, Smoked Garlic

Truffled Celeriac and Beetroot Wellington
Hispi Cabbage, Sauce Perigourdine

*All sharing dishes are served family-style
with roast potatoes and vegetables to share*

MAIN COURSES

Wild Halibut
*Lightly-cooked, Leeks,
Enoki Mushrooms, Champagne*

Semolina Gnocchi
Spring Vegetables, Trompette, Herb Velouté

DESSERTS

Dessert Table

or

Rice Pudding Baked Souffle
Marzipan Ice Cream, Strawberry

This menu is subject to change.

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.