

THE NORTHALL

# CHRISTMAS DAY

**AVAILABLE FROM 12:30 - 19:30 PM ON FRIDAY 25 DECEMBER 2020**

## 4-Course Christmas Menu

£225 per person with a glass of Laurent-Perrier La Cuvée Brut Champagne



**NATIVE LOBSTER GELÉE**  
CRÈME FRAÎCHE, CAVIAR

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**SPICED PARSNIP VELOUTÉ**  
PEAR, GOATS CURD TORTELLINI

### STARTERS

**GAME TERRINE EN CROUTÉ**  
TRUFFLE AND CELERiac SALAD

**DRESSED CORNISH CRAB**  
MACKEREL TARTARE, YUZU, CRISP FILO ROLL

**TRUFFLE RISOTTO**  
WILD MUSHROOM, HERB OIL

### MAIN COURSES

**FREE-RANGE NORFOLK BRONZE TURKEY**  
SAGE AND ONION STUFFING, AGEN PRUNE, ROASTING JUS

**FILLET OF CORNISH TURBOT**  
SALSIFY, ALMOND, ROMANESCO, CHAMPAGNE SAUCE

**SALT BAKED CELERiac AND YELLOW BEETROOT CROUSTADE**  
BLACK GARLIC, CELERY, ROASTED CELERiac JUS

MAIN COURSE SERVED WITH:  
ROASTED CARROTS, PARSNIPS, POTATOES, SPICED BRAISED RED CABBAGE, TRADITIONAL BREAD SAUCE

### DESSERTS

**HOUSE MADE CHRISTMAS PUDDING**  
BRANDY CUSTARD, SALTED CARAMEL

AND

SELECTION OF FESTIVE PASTRIES, TREATS AND CHEESE FROM OUR CHEFS TABLE

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TEA & COFFEE