



*The*  
**NORTHALL**



**PRIVATE DINING MENU I**

**£35**

**STARTERS**

Loch Var Smoked Salmon, Capers, Lemon, Brown Bread and Butter  
*Severn and Wye Smokery, Gloucestershire*

Salad of Ox Tongue with Gremolata and Rocket Cress  
*Lake District Farm, Cumbria*

White Bean Soup with Beenleigh Blue Goats' Cheese  
*Innes Farm Dairy, Staffordshire*

**MAINS**

Roast Goosnargh Chicken with White Coco Beans, Mushrooms and Tarragon Sauce  
*Reggi Johnson, Lancashire*

Roast Mackerel with Steamed Cornish Mussels,  
Soft Herbs, Toasted Coriander Seeds and Romesco Sauce  
*Matthew Stevens, St.Ives, Cornwall*

Pan Fried Potato Gnocchi with Smoked Tomato and Artichoke Purée  
*Watts Farm, Kent*

**DESSERTS**

Blackberry and Apple Pavlova with Caramelised Apple

Banoffee Cheesecake with Salted Caramel Ice Cream

Selection of the finest British Seasonal Artisanal Cheeses, Fruit Jelly, Grapes and Celery



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**PRIVATE DINING MENU II**

**£45**

**STARTERS**

Hand Chopped Beef Steak Tartare with Toasted Sour Dough  
*Lake District Farm, Cumbria*

Carpaccio of Tuna with Oysters, Ginger and Soya Dressing  
*Formans of London*

Green Bean and Samphire, Innes Goats' Curd and Caramelised Walnuts  
with Pomegranate Dressing  
*Watts Farm, Kent*

**MAINS**

Roast Rump of Herdwick Lamb, Buttered Hispi Cabbage,  
Smoked Aubergine Tomato and Anchovy Jus  
*Lake District Farm, Cumbria*

Roast Hake with Smoked Haddock and Spring Onion Risotto, Kedgeree Style  
*Matthew Stevens, St.Ives, Cornwall*

Risotto of Jerusalem Artichokes with Parsley and Wild Mushrooms  
*Watts Farm, Kent*

**DESSERTS**

White Chocolate Mousse, Fruit Jelly and Pineapple Sorbet

Vanilla and Blood Orange Panna Cotta with Blood Orange Sorbet

Selection of the finest British Seasonal Artisanal Cheeses, Fruit Jelly, Grapes and Celery



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PRIVATE DINING MENU III

£55

STARTERS

Dressed Crab with Mayonnaise, Lemon and Sea Salt Biscuits  
*Matthew Stevens, St.Ives, Cornwall*

Pressed Terrine of Rabbit and Goosnargh Chicken with Pistachio  
*Reggi Johnson, Lancashire*

Organic Egg Cocotte with Buttered Baby Spinach and Wild Mushrooms  
*Reggi Johnson, Lancashire*

MAINS

Josper Grilled Cumbrian Sirloin Steak  
*Lake District Farm, Cumbria*

Served with a Choice of Sauces:  
Béarnaise, Sharp Peppered, Ale Mustard, Harbourne Blue Cheese or Red Wine and Shallots

Grilled Half of Native Lobster with Almond and Soft Herb Butter  
*Matthew Stevens, St.Ives, Cornwall*

Risotto of Roast Butternut Squash and Red Wine with Rocket Fritters  
*Watts Farm, Kent*

DESSERTS

Open Jaffa Cake, Mandarins and Chocolate

Syllabub, Brandy Snap and Sugared Almonds

Selection of the Finest British Seasonal Artisanal Cheeses, Fruit Jelly, Grapes and Celery