



The
NORTHALL



PRIVATE DINING MENU I

£45

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

£55

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

£65

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