



The
NORTHALL



SUMMER PRIVATE DINING MENU I

£60 PER PERSON

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

Additional Arrival Canapés from £23 per person

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



STARTERS

Beetroot Cured Sea Trout, Soft Herb Dressing, Keta Caviar with Beetroot Salad
Chicken Liver Parfait served with Apple and Cinnamon Chutney, Granny Smith Jelly (N)(G)
Salad of Baby Gem Lettuce, Celery and Pear with Blue Cheese Dressing (V)

MAINS

Steamed Lemon Sole, Tender Broccoli with Smoked Garlic and Parsley Butter
Slow Roasted Chicken, Tarragon Mashed Potato with Roasting Jus
Pea Risotto with Spinach Crisps and Asparagus Ribbons(V)

DESSERTS

Selection of Homemade Ice Cream and Sorbet with Tuile Biscuits (V)(N)(G)
English Strawberries, Peppermint Crèmeux, Lemon-Peppermint Jam, Strawberry Ice Cream(V)(N)(G)
Selection of British and International Cheeses with Chutney, Fruit Compotes and Crackers(V)(N)(G)

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Petit Fours (V)(N)(G)

(V) Vegetarian (N) May contain nuts (G) Contains gluten

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.



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SUMMER PRIVATE DINING MENU II

£70 PER PERSON

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

Additional Arrival Canapés from £23 per person

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



STARTERS

Smoked Salmon and Cream Cheese Terrine, with Caper Berries
Cured Beef, Hummus and Summer Baby Vegetables, Lemon and Olive Oil Dressing
Asparagus and Watercress Salad with Shallot and Chive Dressing (V)

MAINS

Steamed Lemon Sole, Tender Broccoli with smoked Garlic and Parsley Butter
Smoked Rump of Lamb, Couscous, crispy Aubergine and Mint Jus (N)(G)
Roasted Baby Cauliflower, pan-fried Duck Egg with Curry Chutney (V)

DESSERTS

Seasonal Syllabub, Pink Champagne Mousse, Lemon Balm Meringue
Blackcurrant Tartlet, Elderflower Jelly, Elderflower & Vanilla Sorbet (N)(G)
Selection of British and International Cheeses with Chutney, Fruit Compotes and Crackers (N)(G)(V)

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Petit Fours (V)(N)(G)

(V) Vegetarian (N) May contain nuts (G) Contains gluten

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SUMMER PRIVATE DINING MENU III

£80 PER PERSON

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

Additional Arrival Canapés from £23 per person

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



STARTERS

Tian of Crab with Avocado, Bloody Mary Ketchup

Hand chopped Beef Tartare, Melba toast and Horseradish Mayonnaise (N)(G)

Goat Cheese and Heritage Tomato Salad, Black Olive Purée and Balsamic Crystals (V)(N)(G)

MAINS

Wild Sea Bass, Curry braised Onions, burned Apple Purée, Grapes and sugared Pine Nuts (N)

Maple glazed Goosnargh Duck Leg, poached Rhubarb and Horseradish Jus (N)(G)

Grilled Vegetable Gâteau, Carrot and Ginger Purée, and Tomato and Basil Sauce (V)(N)

DESSERTS

Mousse of Dorset Heather Ling Honey, Peach Compote, Pistachio Sponge, Yellow Peach Sorbet (N)(G)

Manjari Chocolate Marquise, Raspberry Mousse, Chocolate Streusel, Raspberry Sorbet (N)(G)

Selection of British and International Cheeses with Chutney, Fruit Compotes and Crackers (V)(N)(G)

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Petit Fours (V)(N)(G)

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances:

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All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.