

FREE FLOWING CHAMPAGNE & DINNER AT THE NORTHALL

£45 PER PERSON

Offer includes free-flowing Laurent-Perrier La Cuvée Brut Champagne and a three course meal per person

*Please note that reservations are valid on a Thursday and Friday,
subject to two-hour time slots and are available for parties of one to six guests.*

Four Grouville Bay Oysters served with Merlot Vinegar and Shallots

Terrine of Loch Fyne Smoked Salmon with Anchovies and Cream Cheese, Sourdough Croutons (N)

Pressed Ham Hock with Black Pudding and Pistachio, Red Onions and Chutney (N)

Avocado and Artichokes Hearts with Vinaigrette



Mussels "Marinière", Garlic and Parsley with Fries

Onglet of Native Beef with Thyme Roast Potatoes and Watercress Salad (N)(G)

Ravioli of Goat Cheese with Beetroot and Rocket Salad (G)

OPTIONAL SIDES - £5 each

Sautéed Spinach (V)

Runner Beans with Shallots (V)

Rocket Salad with Parmesan

Mashed Potatoes (V)

Tomato Salad with Basil Olive Oil (V)

New Potatoes with Mint Butter (V)

Triple Cooked Chips



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

English Strawberries, Peppermint Crèmeux, Lemon-Peppermint Jam, Strawberry Ice Cream (N)(G)(V)

Homemade Ice Cream and Sorbet Selection with Tuille (G)(V)

(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.