

THE NORTHALL

FESTIVE SET MENU



30/50G OSCIETRA CAVIAR, POTATO PANCAKE, SOUR CREAM 120.00/180.00

ADD WINTER BLACK TRUFFLE 16.00 PER GRAM

ADD SEARED GOOSE LIVER 16.00

PRESSING OF SEASONAL GAME

Pickled Vegetables, Warm Brioche

CREAMY CHESTNUT VELOUTÉ

Truffled Gnocchi, Salsify, Black Cabbage

TARTARE OF ORGANIC SCOTTISH SALMON

Lime, Radish, Soy and Maple Gastrique

*

FREE RANGE NORFOLK BRONZE TURKEY

Sage and Citrus Stuffing, Agen Prune, Roasting Jus

FILLET OF CORNISH COD

Viennoise Crust, Wild Mushroom, Savoy Cabbage, Sauce Jacqueline

BRAISED WHITE ONION

Fregola, Chestnut, Roasted Root Vegetable Broth

SLOW COOKED FILLET OF SCOTCH BEEF

Braised Cheek, Barbecue Carrot, Port Spiced Plum Purée

*

CHRISTMAS CRUMBLE TART

Spiced Marmalade Ice Cream

DARK CHOCOLATE CRÉMEUX

SPICED ROASTED PEAR

TRUFFLED TUNWORTH

Pear, Celery, Champagne Vinegar

THIS IS A SAMPLE MENU AND SUBJECT TO CHANGE