

THE NORTHALL

NEW YEAR'S EVE

Late Menu



CANAPÉS

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MISO CUSTARD, TRUFFLE, PUMPKIN CREAM

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PRESSING OF BLACK LEG CHICKEN AND CELERIAC

Baby Leeks, Hazelnut, Warm Brioche

DRESSED DORSET CRAB

Cucumber, Lemon, Caviar

ROASTED AND PICKLED GARDEN BEETROOTS

Horseradish Yogurt, Hazelnut

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SLOW COOKED FILLET OF SCOTCH BEEF

Chestnuts, Carrot, Braised Beef Pie

GRILLED DOVER SOLE

Salsify, Almond, Romanesco, Lobster Bisque

POTATO AND SEMOLINA GNOCCHI

Salsify, Artichoke, Cashew Nut Velouté

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MILK CHOCOLATE BAR

Hazelnut Praline, Salted Caramel

COCONUT CRÈME BRULEE

Mango, Lime, Yuzu Sorbet

SELECTION OF SEASON BRITISH CHEESES

Grapes, Crackers, Celery

THIS IS A SAMPLE MENU AND SUBJECT TO CHANGE