

Private Dining Menus

One menu must be taken by the entire party, i.e., one starter, one main, one dessert which is the same for each guest.

We can of course accommodate all dietary or allergy requests independently. We are delighted to look after Vegans, Vegetarian and Pescatarians.

The below are illustrations of how the menu selector can be built into balanced menus to enjoy.

Suggested Menu 1

Soup of the Season, Kitchen Bits & Bread
*

Herb Roasted Chicken "Diane", Wild
Mushrooms, Anna Potato, Parsley
*

Northcote Seasonal Tart
*

Tea, Coffee & Chocolates

3 course £55.00

Suggested Menu 2

Chicken Turnover, Piccalilli, Watercress
*

North Sea Cod, Romantica Tomato, Lemon,
Basil
*

"Steak & Chips" Whole Roasted Sirloin,
Marrowbone Mushroom, Triple Cooked
Potatoes
*

English Strawberry Trifle, Caramelised
Cream, Verbena
*

Tea, Coffee & Chocolates

3 course excluding Cod - £77.75

4 course - £87.75

Suggested Menu 3

Aged Beef Carpaccio, Pickled Cauliflower,
Wasabi, Watercress
*

Oat Crusted Cod, Tartar Emulsion,
Lemon, Parsley
*

Soup of the Season, Kitchen Bits & Bread
(V)
*

New Season Lamb Cutlet, Lamb Sausage,
Wood-Roasted Leek, Sheep's Curd,
Lyonnaise Potato
*

Lisa Goodwin-Allen's "Showstopper"
Dessert
*

Tea, Coffee & Chocolates

5 course - £98.00

Lisa's Signature Gourmet Menu

Chargrilled Wye Valley Asparagus
Sheep's Curd, Sorrel
*

Roasted Veal Sweetbread
White Mushroom, Wild Garlic, Caper
*

Wild Turbot, Clam, Bacon, Smoked Potato,
Roe
*

Yorkshire Duck, Heirloom Beetroot, Aged
Balsamic, Bee Pollen
*

Warm Bramley "Apple Pie"
Nuts, Maple, Caramelised Milk
*

Tea, Coffee & Chocolates

4 course - £98.00

5 course - £115.00

Menu is subject to season change – confirmed 2 weeks prior to the event.

For parties more than 30, Lisa may have to adjust the menu slightly to ensure a perfect delivery for a larger number. Pairing Wine flight: £60/£70 – however these can be created to suit your budget.

Snacks

A selection of snacks can be added to your event to enhance the drinks reception. We suggest a maximum of four to accompany your aperitif.

“Retro Canapé” Smoked Salmon, Lemon and Caper	£3.00
Tempura King Prawn	£3.10
Sausage Roll	£2.00
Salt-Aged Beef Bruschetta	£3.50
Crispy Buttermilk Chicken, Chervil Mayonnaise	£3.00
Wild Mushroom and Garlic Tart	£1.50
Butter Pie, Brown Sauce	£2.00
Chicken Liver Parfait, Madeira, Truffle	£2.75
Black Cow Cheese Cornetto, Caramelised Onion	£2.00
Mini Fishcake, Tartar Mayonnaise	£2.00

Starters

Any of the following dishes can be taken as a starter or as an additional intermediate course

Salt Baked Ascroft's Beetroot, Whipped Curd, Smoked Pine Nuts, Thyme Ash (V)	£12.50
Soup of the Season, Kitchen Bits & Bread (V)	£9.50
Wild Mushroom Ravioli, Spinach, Truffle Cappuccino (V)	£13.75
Chicken Turnover, Piccalilli, Watercress	£14.00
Cornfed Chicken Liver Parfait, Madeira, Apple, Toasted Brioche	£9.50
Aged Beef Carpaccio, Pickled Cauliflower, Wasabi, Watercress	£14.75
Wester Ross Salmon Gravlax, Pickled Cucumber, Horseradish Snow, Dill	£14.75
Wester Ross Salmon, Warm Tartar Sauce	£12.50
Oat Crusted Cod, Tartar Emulsion, Lemon, Parsley	£13.50
North Sea Cod, Romantica Tomato, Lemon, Basil	£10.00

Mains

“Steak & Chips”, Whole Roasted Sirloin or Fillet of Beef, Marrowbone, Mushroom, Triple Cooked Potatoes	
With Sirloin	£44.00
With Fillet	£50.00
Herb Roasted Chicken “Diane”, Wild Mushrooms, Anna Potato, Parsley	£28.50
New Season Lamb Cutlet, Lamb Belly, Wood-Roasted Leek, Sheep’s Curd, Lyonnaise Potato	£33.50
Wester Ross Salmon, Warm Tartar Sauce, Herbed Potatoes	£12.50/£26.50
North Sea Cod, Romantica Tomato, Lemon, Basil	£10.00/£20.00
Roasted Aubergine, “White Curry”, Lime, Coriander	£19.50
Roasted Cauliflower, Honey Yoghurt, Raisin & Caper	£19.75

Between August and January, Lisa Goodwin–Allen can create specific Game dishes.

Classic Seasonal Wellington’s by Lisa Goodwin–Allen

Celebrations have always been synonymous with a Wellington. We will bring this glorious creation to the table in different styles to suit all palates with the usual little twist.

Salt Aged Beef Wellington, Young Carrot, Gratin Potato	£38.00
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Also available with Lamb, Chicken and Venison served with seasonal vegetables

ADDITIONAL SIDE DISHES

Seasonal Vegetables	£4.50
New Potatoes	£4.00
Tulip of Chips	£5.50
Purée Potatoes	£4.00
Northcote House Salad	£4.00

Desserts

Sticky Toffee Pudding, Toffee Sauce	£10.50
Northcote Seasonal Tart	£12.00
Lisa Goodwin-Allen's "Showstopper" Dessert	£22.00
Valrhona Chocolate Cylinder, Smoked Nuts, Salted Milk Ice Cream	£15.00
English Strawberry Trifle, Caramelised Cream, Lemon Verbena	£14.75
Tiramisu, Bitter Chocolate, Coffee	£15.00
Banana Cheesecake, Caramelised Banana, Honeycomb	£12.50

SAVOURY AND CHEESE OPTIONS

Lancashire Bomber Cheese on Toast, Lea & Perrins	£8.50
With Bacon	£10.00
A Selection of Local Cheeses served with Homemade Crackers and Walnut and Fruit Loaf	£9.00
A Selection of Artisan Cheese from the Northcote	5 Cheeses £15
Cheese Board served Crackers and Homemade Bread	7 Cheeses £20

Tea & Coffee

Tea, Coffee & Handcrafted Chocolates	£5.00
Liquor coffee's available on request	