

The Seasonal Christmas Lunch Menu

Available from Wednesday 30th November – Friday 23rd December, served 12noon – 2pm.

Please note Northcote is closed on a Monday & Tuesday

Seasonal Dishes to Begin or Add as a Middle Course **£9.75**

RED LEG PARTRIDGE

Cultured Yoghurt, Mango, Curry

JERUSALEM ARTICHOKE CAPPUCINO

Cheese and Truffle “Toast”

WOOD FIRED CARROTS

Toasted Chestnuts, Crispy Sprouts, Curd, Carrot Top Pesto

AGED MISO BEEF CARPACCIO

Winter Mushroom, Pickled Kohlrabi, Dashi Dressing

Seasonal Main Courses **£29.50**

MEAD GLAZED VENISON CUSHION

Mulled Beets, Celeriac, Rosemary “Game Chips”

COD “CULLEN SKINK”

Smoked Potato, Sweet Onions, Kale

SAGE ROASTED GUINEA HEN

“Pig in Blanket”, Parsnip, Quince

PILLOW OF WHITE ROOTS

Tunworth, Thyme, Cranberry

Seasonal Desserts **£9.75**

BLACK FOREST GÂTEAUX

Steeped Cherries, Almond

CLEMENTINE BRÛLÉE

Salted Walnuts, Toffee, Chocolate Ice cream

“MILLE FEUILLE”

Whipped Vanilla, Tropical Fruit

A SELECTION OF CHEESES FROM THE COURTYARD DAIRY

Served with Peter’s Yard Crackers & Homemade Bread

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas served with a Mince Pie **£5.00**

Seasonal Christmas Lunch inc coffee and a mince pie,
3 Courses **£54.00** per person, 4 Courses **£63.75** per person

SUNDAYS IN DECEMBER

Our traditional seasonal Sunday Roast speciality will be Waterford Farm Sirloin of Beef,
Sticky Rib Yorkshire Pudding, “Traditional Bits” £12.50 supplement