

N O R T H E R N B E L L E

BRUNCH AND DINNER



BRUNCH

WELCOME DRINK Sparkling Peach Bellini

STARTER

Earl Grey Tea Steeped Prunes With granola and natural yoghurt

MAIN COURSE

Twice Baked Cheddar Cheese Soufflé Served with a hot smoked salmon fillet, tomato, Caviar and a chive cream sauce

MORNING BAKERY SELECTION A choice of freshly baked breads and pastries

TEA AND COFFEE Selection of herbal teas on request

DINNER

CHAMPAGNE & CANAPÉS

Laurent Perrier Champagne NV Brut Mushroom and truffle canapé cup Sage and rosemary sausage roll red onion chutney

STARTER

Beetroot Gravadlax Served with beetroot gel, pickled candied beetroot, compressed cucumber, dill crème fraiche and lemon oil

MAIN COURSE

Duck Breast Confit Leg Served with star anise scented carrot, green beans, poached plum and red wine gravy with roasted garlic mash

GREAT BRITISH CHEESE BOARD

Selection of British Regional Cheeses Chutney, biscuits and fruitcake

DESSERT

Chocolate and Cointreau Truffle Cake With orange sauce

TEA AND COFFEE

Served with petit fours

