



CORINTHIA

LONDON

Festive Dining  
*at The Northall*





## *Private Dining:* A Grand Space

This splendid room, adorned with mirrored walls and a soaring ceiling, gleams with natural daylight, providing a luminous backdrop for your celebrations for up to 18 guests.

Our festive menu, crafted by Executive Chef André Garrett, showcases seasonal produce and exquisite flavour combinations, ensuring an unforgettable dining experience that captures the essence of the season.

## *Exclusive Hire:* The Northall

Celebrate your festive corporate party in style with an exclusive hire of The Northall Restaurant.

Enjoy a luxurious setting where seasonal elegance meets sophisticated dining, perfect for creating unforgettable memories with colleagues.

With its exquisite decor and impeccable service, The Northall offers a truly special backdrop for your festive celebrations.



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## PRIVATE DINING SAMPLE MENU

### CANAPÉS

Earl grey soaked prune, bacon, pumpkin purée

£7 SUPPLEMENT PER PERSON

Cep, parmesan and chestnut arancini (V)

£6 SUPPLEMENT PER PERSON

Cured salmon tartlet, lime, crème fraiche, caviar

£7 SUPPLEMENT PER PERSON

### STARTER

Pressed terrine of Yorkshire game

*Pistachio, redcurrant jelly, brioche*

Hand rolled Strozapretti

*Chicken stock emulsion, chestnuts, cavalo nero, black truffle*

Baked heritage beetroots

*Salsify, kohlrabi, cashew curd (V)*

Secret smoke house salmon

*Pickled cucumber, dill, buttermilk, rye bread*

### MAIN COURSE

Braised Cornish turbot

*Romanesco, lobster, champagne sauce*

Fillet of Lake District farm beef

*Carrot, onion, watercress, black truffle jus*

Slow cooked delicata squash

*Aged aquerello risotto rice, chestnut crumble, Muscat grape (V)*

Free range Norfolk bronze turkey wellington

*Sausage stuffing, baby carrot, jus gras  
accompanied with a side of seasonal trimmings*

### DESSERT

Chestnut and blackcurrant meringue

Kumquat and vanilla yule-log

Christmas pudding with brandy anglaise

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Selection of cheese from La Fromagerie



## Contact Us

To enquire, please email our team at [events.london@corinthia.com](mailto:events.london@corinthia.com)  
or call +44 (0) 20 7321 3039

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