

ST MICHAEL'S MANOR HOTEL
★★★★★

December Snowball Menu

To Start

Wild Mushroom And Truffle Soup (V) – Shitake Dumpling, Truffle Oil, Sourdough Croute

Beetroot Cured Salmon Mosaic – Heritage Beetroot, Sea Buckthorn Gel, Fermented Apple, Ponzo & Creme Fraiche Dill Oil

Smoked Potato And Drift Goat Cheese Terrine – Fig Relish, Balsamic Glaze, Nasturtium Leaves

Confit Guinea Fowl & Smoked Ham Hock – Bacon Jam, Mustard, Black Garlic Puree, Rocket Leaves, Tart

Main course

(Sharing For The Table Panache Green Vegetables & Roasted Potato)

Roast Norfolk Turkey Breast – Chipolata, Chestnut Puree, Fondant Potato, Cranberry And Red Wine Jus

Pan Roasted Cornish Cod – Sea Veg, Confit Leeks, Mussels, Parsley Sauce

Ashdale Sirloin Beef – Pommes Puree, Red Wine Confit Shallots, Peppercorn Sauce

Roasted Curried Cauliflower Steak (V) – Curly Kale, Harissa Yoghurt, Pomegranate, Wild Rice, Coriander

To Finish

Christmas Pudding – Cranberry Gel, Brandy Sauce, Holly Leaf

Spiced Peach Frangipane Tart – Tangy Lime Clotted Cream, Tuille

70% Valrhona Dark Chocolate And Gochujang Fondant – Haney Comp Ice Cream, Lemon Palm Cress

Farmhouse Selection Of Cheese – Celery, Grapes, Chutney, Artisan Crackers

Tea, Coffee & Mince Pies

£89.00 per person*

**includes arrival drink, includes half bottle of wine per person, includes a DJ*

