

ST MICHAEL'S MANOR HOTEL
★★★★

Christmas Day Menu

Canapes & Champagne

To Start

Roasted Delica Pumpkin Soup (V) – Pumpkin And Ricotta Tortellini, Trompette Mushroom, Truffle Oil

Scottish Scallops And Cornish Lobster – Cornish Lobster Croquettes, Jerusalem Artichoke, Apple, Bisque, Sea Buckthorn Gel

Salt Baked Heritage Carrot – Caramelised Walnut, Pickled Mustard, Harissa Yoghurt, Blood Orange & Chicory Salad

Smoked Duck And Foie Gras Ballotine – Apricot, Pistachio Crumble, Whisky Jelly, Toasted Brioche

Main Course

(Sharing For The Table Roasted Root Vegetables, Roasted Potato And Panache Green Vegetable)

Roast Norfolk Turkey Breast – Confit Leg Croquettes, Chipolata, Chestnut Puree, Boulangère Potato, Cranberry Jus

Pan-Fried Halibut – Pak Choi, Wild Rice, Potato Crisp, Malabar Curry Sauce

Dry Aged Beef Fillet Wellington – Dauphinoise Potato, Roscoff Onion, Bordelaise Sauce

Butternut Squash And Cashew Blue Wellington (V) – Curly Kale, Confit Shallot And Muscat Grapes Dressing, Jerusalem Artichoke And Truffle Sauce

To Finish

Traditional Christmas Pudding – Cranberry Gel, Brandy Sauce, Holly Leaf

Mille Feuille – White And Dark Chocolate Cream, Grand Marnier Glaze, Hazelnut

Baked Alaska – Pistachio And Wild Strawberry Ice-Cream, Wild Strawberry Sauce, Crystallised Mint

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

Mince Pies & Petit Fours

£199.00 per person, £159.00 per young adult*, £99.00 per child**

**12-17 years old*

3-11 years old*

****Free soft drinks for kids under 12 years old while eating*

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

