

ST MICHAEL'S MANOR HOTEL
★★★★★

Autumn Sunday Lunch Menu

To Start

Heritage Beetroot salad (v) –goat curd, black berries, black olive powder, hazelnut praline, chicory, quinoa crisp

Jerusalem Artichoke Soup (v)– Artichoke tortellini, Granny Smith apple, truffle oil, croute

Pressed Smoked Ham Hock Terrine – Black Pudding, celeriac remoulade, mustard, burned apple puree

Beetroot Cured Chalk Stream trout – apple & horseradish cream, pickled kohlrabi, avocado, sea buckthorn.

Main course

All roasts are served with Yorkshire Pudding, Roast Potatoes, Roast Root Vegetables and Cauliflower Baked

Roasted Sirloin of Beef

Grilled Dingley Dell Pork Cutlet

Herbed Roast Free Range Chicken

Pan-roasted Seabream, Tenderstem Broccoli, Kale, Lyonnaise Potato, Caviar Beurre Blanc

Roasted Vegetable Pithivier, Beluga Lentils, Kale & Harissa Dressing

To finish

Chocolate Fondant - salted caramel sauce, gochujang and chocolate, honeycomb ice cream

Sticky toffee Pudding - vanilla ice cream, caramel sauce

Vanilla Poached Peaches- Yuzu Cremeux, peach sorbet, honeycomb tuille, candied ginger

Farmhouse Selection of Cheese - celery, grapes, chutney, artisan crackers

Selection of Ice Creams & Sorbets

£39.50 two-course

£46.50 three-course

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.

