

ST MICHAEL'S MANOR HOTEL
★★★★★

Autumn Dinner Menu

To Start

Heritage Beetroot salad (v) –goat curd, blackberry, 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

Pan seared Red Mullet–caramelised endive, caper and raisin puree, crispy onion, dill oil

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

Main course

Panfried Chicken Breast –salt baked celeriac, sprouts, carrot and coriander puree, confit leg tart, truffle jus

Steamed Cornish Plaice– courgette ribbons, broad beans, lemon, mussels and kaffir lime sauce

Dry Aged Beef Fillet steak – Fondant potato, broccoli, baby onion, black garlic, peppercorn sauce **(Supplement 12.50)**

Duo of Lamb – smoked Aubergine, flat bread, tamarind and Greek yoghurt, rogan sauce

Fresh Linguini (v) – wild mushroom, parmesan cheese, lemon oil, truffle cream sauce

Sides

Mashed Potato £ 4.50

Hand Cut Chips £ 4.50

Steamed Vegetables £ 4.50

Mixed Leaves Salad with Pomegranate £ 4.50

Charred Kimchi Cabbage, black garlic ketchup £4.50



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To Finish

70% Chocolate Avalanche – chocolate ganache, chocolate sauce, honeycomb, pistachio ice cream

Vanilla Poached Peaches – Cremeux, peach sorbet, tuile, candied ginger,

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

Banana and Lime – chocolate, salted caramel, lemon palm

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

£41.50 two-course

£48.50 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.

