

ST MICHAEL'S MANOR HOTEL
★★★★★

December Festive 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

Pressed Terrine Of Guinea Fowl & Smoked Ham Hock – Bacon Jam, Piccalilli Veg, Mustard, Black Garlic Puree,
Sourdough Bread

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 Roasted Turkey Breast, Chipolata

Pan-seared Cod – Lyonnaise Potato, Sea Veg, Mussels And Parsley Sauce

Roasted Root Vegetable Pithivier – Beluga Lentils, Kale & Harissa Dressing

To Finish

Christmas Pudding – Cranberry Gel, Brandy Sauce, Holly Leaf

Apple Tatin – Salted Caramel Sauce, Vanilla Ice Cream

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

Morello Cherry And Sago Pavlova – Cherry Sorbet, Honeycomb, Pistachio Tuile

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

Mince Pies

Two Courses: £48pp

Three Courses: £58pp

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.

