

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

- Roast Norfolk Turkey Breast** – Chipolata, Chestnut Puree, Fondant Potato, Brussels, Cranberry And Red Wine Jus
- Pan Roasted Cod** – Sea Veg, Confit Leeks, Mussels' Parsley Sauce
- Ashdale Sirloin Beef** – Hand-Pommes Puree, Red Wine Confit Shallots, Peppercorn Sauce
- Duo Of Lamb** – Canon Of Lamb, Shepherd's Pie Croquettes, English Pea, Black Garlic, Polenta, Rosemary Jus
- Roasted Curried Cauliflower (V)** – Curly Kale, Harissa Yoghurt, Pomegranate, Wild Rice, Coriander

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.

