

ST MICHAEL'S MANOR HOTEL
★★★★★

Sunday Lunch 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 Roast Free Range Chicken

Pan-seared cod, lyonnaise potato, sea veg, mussels and Parsley sauce

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



ST MICHAEL'S MANOR HOTEL
★★★★★

To Finish

Banana And Lime

Chocolate ganache, lemon sorbet

Sticky Toffee Pudding

Rasbery gel, salted caramel sauce, Vanilla Ice Cream

70% Valrhona Dark Chocolate and gochujang fondant

Haney Comp Ice cream, lemon palm cress

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.

