

ST MICHAEL'S MANOR HOTEL
★★★★★

Easter Sunday Lunch, 5th April 2026

Sourdough Bread & Home-Made Flavoured Butter

Canapes

Prawns Cocktail

Duck Liver Ganache, Brioche

Green Pea Arancini

To Start

Chargrilled Asparagus (V)

Truffle Hollandaise, Crispy Quail Egg, Black Garlic Puree, Parmesan

Confit Salmon

Texture Of Cauliflower, Sea Buckthorn, Curried Emulsion

Classic Scotch Egg

Piccalilli Veg, Watercress

Toured Cornish Mackerel

Heritage Beetroot, Pickled Apple, Sea Buckthorn Gel, Ponzo And Creme Fraiche



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Mains

All Roasts Are Served With Yorkshire Pudding, Roast Potatoes, Roast Root Vegetables, And Cauliflower And Cheese Croquettes.

Dry Aged Roasted British Sirloin Of Beef

Slow Roasted Easter Duo Of Lamb: Slow-Cooked Shoulder, Loin

Free Range Herbed Roasted Chicken

Banana Wrapped Sea Bass, Coconut Curry Emulsion, Crushed Potato

Root Vegetables And Beluga Lentil Pithivier, Kale

Desserts

Rhubarb And Apple Crumble

Hay-Smoked Vanilla Custard, Oat Crumble

Carrot Cake

Cake, Candied Carrot, Caramelised Walnut, Clotted Cream Ice Cream

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

Selection Of British & French Cheese

Quince, Fig Chutney And Salted Cracker

£60 Per Person

A discretionary 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.

