

ST MICHAEL'S MANOR HOTEL
★★★★★

Sunday Lunch Menu

To Start

Slow Poached St. Ewe's Hens Egg (v)

Pea & wild garlic velouté, truffle oil, jersey potato, sourdough croute

Beetroot Cured Salmon

Heritage beetroot, kalamansi gel, pickle radish, apple horse radish, fraiche dill oil

Heritage Tomato Salad

Smoked burrata, balsamic glaze, sunflower seed praline, black olive powder

Pressed Smoked Ham Hock Terrine

Bacon jam, piccalilli veg, mustard, black garlic ketchup

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 Hake, lyonnaise potato, tempura prawns, spring veg, and kokum and coconut
sauce

Roasted Root Vegetable Pithivier, beluga lentils, kale & harissa dressing



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To Finish

Sticky Toffee Pudding

Raspberry gel, salted caramel sauce, vanilla ice cream

Valrhona Dark Chocolate Fondant

Gochujang, honeycomb ice cream, raspberry

Yorkshire Rhubarb Crumble

Almond & Hazelnut oat crumble, vanilla custard

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.

