

ST MICHAEL'S MANOR HOTEL
★★★★★

December Snowball Menu

To Start

Winter butternut squash soup (v) – Ricotta cheese, pumpkin seed, sage oil, and cheesy stick

Cured duart salmon – Green apple, muscat grapes, caviar, pickled jalapeno crème fraiche, tuille

Smoked heritage beetroot tartare – Goat curd, fig balsamic glaze, avocado puree, walnut, black olives powder

Smoked duck and ham hock terrine – Pickled vegetables, duck liver ganache, mustard, date and plum puree

Main course

(Sharing for the table: panache green vegetables & roasted potatoes)

Norfolk turkey breast – Chipolata, chestnut puree, boulangère potato, brussels sprouts, cranberry and red wine jus

Pan-roasted Cornish cod – white bean cassoulets, kale, confit cherry tomato, and confit lemon

Slow-cooked beef – Pommes puree, marteau sausage, winter veg

Wild mushroom tortellini (v) – Parmesan cheese, creamy truffle sauce, lemon oil

To Finish

Christmas pudding – Cranberry gel, brandy sauce, holly leaf

Spiced pumpkin and yuzu frangipane tart – Yuzu and white chocolate mousse, basil syrup

70% Valrhona dark chocolate and cherry mousse – Chocolate cremeux, morello cherry compote

Farmhouse selection of cheese – Celery, grapes, chutney, artisan crackers

Tea, Coffee & Mince Pies

£92.00 per person*

*includes arrival drink, includes half bottle of wine per person, includes a DJ

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.

