

ST MICHAEL'S MANOR HOTEL
★★★★★

Summer Dinner Menu

To Start

Green Peas and Courgettes Gazpacho (v)

Olive croûte, whipped feta cheese, wild garlic oil

Beetroot Cured Trout Mosaic

Heritage beetroot, sea buckthorn gel, apple & horseradish fraîche 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

Pan-Seared Chicken Breast

Confit leg bonbon, celeriac fondant, wild mushroom duxelles, braised pearl barley, thyme jus

Pan-Fried Hake

Artichoke, Cauliflower, gooseberries, brown shrimp, caviar and dashi beurre blanc sauce

Dry Aged Beef Fillet (Supplement £12.50)

Mashed potato, red wine shallot, tender stem broccoli, pink peppercorn sauce

Slow Cooked Lamb Shoulder

Fondant potato, black garlic, pea, broad beans fricassée, rosemary jus

Roasted Curried Cauliflower (v)

Curly kale, harissa yoghurt, pomegranate, wild black rice, onion bhaji, coriander



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Selection of Side Dishes - £4.50

Mashed Potato, hand-cut chips, steamed vegetables or mixed leaves salad with
pomegranate

To Finish

Black Rice Pudding

Mango and passion fruit, coconut sorbet

Poached Nashi Pear

Nut granola, rose syrup, kalamansi and pear sorbet

Dulce De Leche Chocolate Mousse

Pearl crisp, sea buckthorn gel, pistachio ice cream

St Michael's Manor Signature Cheesecake

Croustilline tuile, wild strawberry compote

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.

