

  
ST MICHAEL'S MANOR HOTEL  
★★★★★

*Christmas Day Menu*

*Canapes & A glass of Moët & Chandon Champagne*

*To Start*

Cauliflower and St Ewe egg (v) – Cauliflower and smoked cheddar cheese croquettes, truffles, and kimchi oil

Scottish scallop and tiger prawns – Textured cauliflower, sea buckthorn gel, apple, bisque

Roasted parsnip mosaic – Caramelised walnut, pickled mustard, kimchi sauce, goat curd, crispy kale

Smoked duck ravioli – Buttered sprouts, porcini sauce, duck liver parfait, mandarin gel

*Main Course*

**(Sharing for the table: roasted root vegetables, roasted potatoes, and panache green vegetables)**

Norfolk turkey breast roulade – Cumberland sausages stuffing, chipolata, chestnut puree, boulangère potato, cranberry jus

Steamed wild sea bass – Jerusalem artichoke puree, squid bolognaise, crispy garlic, brussels sprouts, caviar sauce

Dry-aged beef fillet wellington – Dauphinoise potato, confit shallots, truffle and red wine sauce

Wild mushroom and sweet potato pithivier (v) – Curly kale, creamy truffle sauce

*To Finish*

Traditional Christmas pudding – Cranberry gel, brandy crème anglaise, holly leaf

70% chocolate cremeux – Milk chocolate ganache, nougat, salted caramel cream, clementine sorbet

Granny Smith Apple – Apple mousse, caramel cinnamon apple compote, apple sorbet

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

*Mince Pies & Petit Fours*

**£205.00 per person, £165.00 per young adult\*, £105.00 per child\*\***

\*12-17 years old

\*\*3-11 years old\*\*\*

\*\*\*Free soft drinks for kids under 12 years old while eating

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.

