


ST MICHAEL'S MANOR HOTEL
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December Festive Menu

To Start

Winter butternut squash soup (v)

Ricotta cheese tortellini, pumpkin seed, sage oil, and cheesy stick

Smoked salmon cannelloni

Green apple, caviar, pickled jalapeno crème fraiche, tuile

Heritage beetroot salad

Goat curd, fig balsamic glaze, avocado puree, walnut, black olives powder

Ham hock and smoked duck terrine

Pickled vegetables, duck liver ganache, mustard, date and plum puree

Main course

Norfolk turkey breast roulade

Cumberland Sausage stuffing, chestnut puree, boulangère potato, brussels sprouts, cranberry and red wine jus

Pan-roasted Cornish cod

White bean cassoulets, kale, confit cherry tomato, confit lemon, butter chicken jus

Dry-aged beef fillet

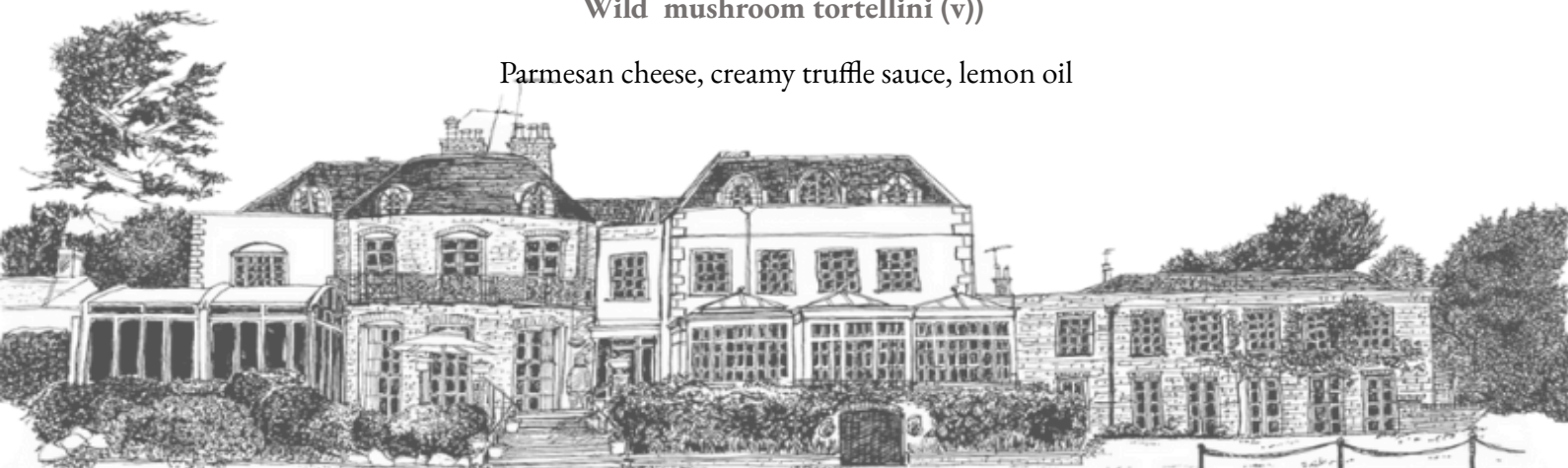
Pommes puree, marteau sausage, winter veg

Slow-roasted lamb shoulder

Pea and Courgette, smoked aubergine caviar, black garlic puree

Wild mushroom tortellini (v)

Parmesan cheese, creamy truffle sauce, lemon oil




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To Finish

Christmas pudding

Cranberry gel, brandy sauce, holly leaf

Bavarian apple torte

Toffee apple, caramelised walnut, white chocolate cremeux

70% Valrhona dark chocolate and cherry mousse

Chocolate cremeux, morello cherry compote

Spiced pumpkin and yuzu frangipane tart

Yuzu and white chocolate mousse, basil syrup

Farmhouse selection of cheese

Celery, grapes, chutney, artisan crackers

Mince Pies

£48.00 two-course

£58.00 three-course

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.

