


ST MICHAEL'S MANOR HOTEL
★★★★★

December Festive Lunch Menu

To Start

Roasted Parsnip and Truffle honey soup (v) - Granny smith apple, pickled chestnut, sourdough croute

Heritage Beetroot salad - Goat cheese mousse, fig chutney, basil cress, black olive powder

Crispy Pork Checks and Foie grass - Apple, Piccalilli veg, mustard, black garlic puree, seeded bagels

Main course

Roast Norfolk Turkey Breast - Confit leg, chipolata, chestnut puree, boulangère potato, Brussels, cranberry and red wine jus

Roasted Hake - Tender stem broccoli, Clams, chorizo, royal new potato vin jaune sauce

Roast vegetable Pithivier (v) - Curly kale, confit shallot, beluga lentil, harissa dressing

Grass feed Beef Medallion - Pommes puree, confit short rib, Roscoff onion, lovage emulsion, bordelaise sauce (+£12.50)

To finish

Christmas Pudding - Cranberry gel, brandy sauce, holly leaf

70% Valrhona Dark chocolate - Chocolate sponge, popping candy, raspberry & Sorrel sorbet, lemon palm

Jerusalem Artichoke and Sago Pavlova - blackberry sorbet, honeycomb, pistachio tuile

Farmhouse Selection of Cheese - Celery, grapes, chutney, artisan crackers

****Tea, Coffee & Mince Pies****

£26.50 two-course

£32.50 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.

