


ST MICHAEL'S MANOR HOTEL
★★★★★

Snowball Menu

To Start

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

Dorset Crab - Cured mackerel, sea buckthorn gel, pickled cucumber, celery, horseradish and ponzu cream

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

Game Terrine - Burnt Apple, Pickled celery, Duck liver Ganache, mustard, brioche

Main course

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

Pan seared Halibut - Tender stem broccoli, Clams, new royal potato, vin jaune and caviar sauce

Dry Aged Beef Sirloin - Dauphinoise potato, confit short rib, Roscoff onion, lovage emulsion, bordelaise sauce

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

To finish

Christmas Pudding - Cranberry gel, brandy sauce, holly leaf

Apple Tatin - Salted Caramel Sauce, Vanilla Ice Cream

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

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

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

£92.00 per person

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.

