



ST MICHAEL'S MANOR HOTEL
★★★★

Table d'hôte

Sunday Lunch 2024

To Start

Citrus Cured Salmon, Heritage Beetroot, Caviar, Crème Fraiche and Dill Oil

Tomato and Red Pepper Soup, Sourdough Croûtes and Basil Oil

Aylesbury Duck and Foie Gras Terrine, Sour Cherry, Brioche

Heirloom beetroot, Smoked Goat Cheese Mouse, Balsamic, Sourdough Croûtes

Mains

All roast is served with Yorkshire pudding, roast potatoes, roast root vegetables, and cauliflower baked.

Roasted Sirloin of Beef

Slow Roasted Pork Loin

Herbed Roasted Chicken

Grilled Seabass

Roasted Vegetable Pithivier, Beluga Benthils, Kale, Harissa Dressing

To Finish

Hibiscus Poached Pear, Honeycomb Ice Cream, Granola

Chocolate and Raspberry Slice with Raspberry Ice Cream

Sticky Toffee Pudding with Salted Caramel Sauce and Vanilla Ice Cream

Selection of British & French cheese, Quince, Fig Chutney and Salted Cracker

Selection of Ice Cream & Sorbets

2 Courses £44.50

3 Courses £52.50

An optional 12.5% gratuity will be added to your final account and distributed amongst all of the staff. Guests with food allergies are encouraged to advise a member of staff prior to ordering if they have concerns. Some foods contain nuts, or shellfish or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.