

  
**ST MICHAEL'S MANOR HOTEL**  
★★★★★

***Sunday Lunch Menu***

***To Start***

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

**Heritage Beetroot Salad (v)** – Goat cheese mousse, fig chutney, black olive powder

**Torched Mackerel** – radish, apple and beetroot, sea buckthorn gel, dill oil, horseradish and ponzu cream

**Crispy Pork Checks and Foie grass** – black garlic, piccalilli veg, pickled mustard, apple, seeded bagels

***Main course***

All roasts are served with Yorkshire Pudding, Roast Potatoes, Roast Root Vegetables and Cauliflower Baked

**Roasted Sirloin of Beef**

**Grilled Dingley Dell Pork Cutlet**

**Herbed Roast Free Range Chicken**

**Lemon Sole, tender stem broccoli, kale, lyonnaise potato, vin jaune and caviar sauce**

**Roasted Vegetable Pithivier, Beluga Lentils, Kale & Harissa Dressing**

***To finish***

**Apple Tatin**– Salted caramel sauce, vanilla ice cream

**Burnt Basque Goat Cheesecake** - Gooseberry Compote

**Sticky Toffee Pudding** - Salted Caramel Sauce and Vanilla Ice Cream

**Selection of British and French Cheese** - Quince, Fig Chutney and Salted Crackers

**Selection of Ice Creams & Sorbets**

***£38.50 two-course***

***£45.50 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.

