


ST MICHAEL'S MANOR HOTEL
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Winter 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

Torched Mackerel – Ponzu and horseradish cream, radish, apple and beetroot salad

Main course

Free Range Chicken Breast – Chestnut puree, boulangère potato, glazed carrot, 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

Dry Aged Beef fillet- Pommes puree, confit short rib, Roscoff onion, lovage emulsion, bordelaise sauce

(+£8.00 supp)

Sides

Mashed Potato £ 4.50

Hand Cut Chips £ 4.50

Steamed Vegetables £ 4.50

Mixed Leaves Salad with Pomegranate £ 4.50

Brussels Sprouts & Bacon £4.50




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To Finish

Chocolate Avalanche – Chocolate ganache, chocolate sauce, honeycomb, pistachios ice cream (Supplements £4.50)

Apple Tatin - Salted Caramel Sauce, Vanilla Ice Cream

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

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

£22.50 two-course

£28.50 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.

