

ST MICHAEL'S MANOR HOTEL
★★★★★

Dinner Menu

Starters

Roasted parsnip and miso velouté (v)

Caramelised walnut, red william pear, Brighton blue cheese herb oil

Confit vanilla salmon

Cauliflower, sea buckthorn gel, curried emulsion, dill oil

Tomato and peach salad

Smoked whipped ricotta cheese, balsamic glaze, sunflower seed praline, black olive powder

Chicken liver parfait

Plum chutney, port gel, mustard, toasted brioche

Mains

Pan-seared chicken breast

Confit chicken leg coronation bon bon, sweet corn and pineapple salsa, thyme jus

Roasted seabass fillet*

Cannellini beans cassoulet, kale, crab bisque, sago crisp

Dry-aged beef fillet (£12.50 supplement)

Mashed potato, red wine shallot, tender stem broccoli, pink peppercorn sauce

Slow-cooked lamb shoulder

Garlic creamy mashed potato puree, black garlic, roasted root vegetables, rosemary jus

Wild mushroom linguine pasta (v)

Creamy truffle sauce, parmesan cheese

*Fish may contain small bones. Although every care is taken to remove them, some may remain.



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Sides

Mashed Potato £ 4.50

Hand-cut chips £ 4.50

Steamed vegetables £4.50

Mixed Leaves Salad with Pomegranate £ 4.50

Desserts

Apple tatin

Salted popcorn, salted caramel sauce, vanilla ice cream

Tiramisu

Coffee and Bumbu cream-soaked ladyfingers

Milk chocolate marquise

Chocolate sponge, raspberry sorbet

St Michael's Manor signature cheesecake

Croustilline tuile, rhubarb compote

Farmhouse selection of cheese

Celery, grapes, chutney, artisan crackers

£41.50 two-course

£48.50 three-course

A discretionary 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.

