


ST MICHAEL'S MANOR HOTEL
★★★★★

Christmas Day Menu

Canapes & Champagne

To Start

Roasted Leek and Potato Potage (v) - Caramelised Onion, tamarind gel, wild garlic emulsion, truffle oil
Cornish Lobster and Dorset Crab Salad - Oscietra caviar, sea buckthorn gel, Avocado, sourdough croute, radish
Heritage Carrot & Miso Terrine - Caramelised walnut, pickled mustard, ginger sponge, goat curd, beurre blanc
Smoked Duck and Foie grass Ballotine - Apricot, pistachio crumble, whisky jelly, toasted brioche, 24-carat gold leaves

Main course

Roast Norfolk Turkey Breast - Confit leg, chipolata, chestnut puree, boulangère potato, Brussels, cranberry jus
Cornish Turbot - Foraged sea veg, Jerusalem artichoke, langoustine, seafood bisque
Dry Aged Beef Fillet - Boulangerie Potato, braised ox checks, Roscoff onion, lovage emulsion, bordelaise sauce.
Roast Root vegetable Wellington (v) - Curly kale, confit shallot, Cornish blue cheese, truffle cream sauce

To finish

Christmas Pudding - Cranberry gel, brandy sauce, holly leaf
Assiette Of Apples - Salted Caramel Sauce, Madagascan Ice cream
Chocolate & Cherry - Chocolate and Cherry Mousse, popping candy, cherry & shiso sorbet, pecan crumble
Farmhouse Selection of Cheese - Celery, grapes, chutney, artisan crackers

Tea, Coffee & Mince Pies

£195.00 per person, £155.00 per young adult*, £95.00 per child**

**12-17 years old*

3-11 years old*

****Free soft drinks for kids under 12 years old while eating*

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.

