


ST MICHAEL'S MANOR HOTEL
★★★★★

December Festive Menu

To Start

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

Pan seared Scallops - Texture of cauliflower, sea buckthorn gel, curried emulsion, dill oil

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

Main course

Roast Norfolk Turkey Breast - Confit leg, chipolata, chestnut puree, boulangère potato, Brussels, cranberry and red wine jus

Poached Turbot - Tender stem broccoli, Clams, chorizo, tarragon cream, royal new potato vin jaune and caviar sauce

Grass-fed Medallions of Beef Fillet - Pommes puree, confit short rib, Roscoff onion, lovage emulsion, bordelaise sauce (£8 supp)

Herbed Roast Lamb Rump - English pea, black garlic, mustard, morels, dauphinoise potato, rosemary jus

Roast vegetable Pithivier (v) - Curly kale, confit shallot, beluga lentil, harissa dressing

To finish

Christmas Pudding - Cranberry gel, brandy sauce, holly leaf

Apple Tatin - Salted Caramel Sauce, Vanilla Ice Cream

70% Valrhona Dark chocolate - Chocolate sponge, popping candy, raspberry & Sorrel sorbet, lemon palm

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

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

****Tea, Coffee & Mince Pies****

£44.50 two-course

£52.50 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.

