

  
ST MICHAEL'S MANOR HOTEL  
★★★★★

***Lunch Menu***

***To Start***

**Beetroot Cured Salmon**

Heritage beetroot, kalamansi gel, pickle radish, apple horse radish, fraiche dill oil

**Heritage Tomato Salad**

Smoked burrata, balsamic glaze, sunflower seed praline, black olive powder

**Pressed Smoked Ham Hock Terrine**

Bacon jam, piccalilli veg, mustard, black garlic puree

***Main course***

**Pan Seared Chicken Breast**

Purple tender stem broccoli, morels, boulangère potato, thyme jus

**Pan Roasted Cornish Hake**

Spring veg, sago crisp, kokum & coconut broth

**Dry Aged Beef Fillet (Supplement £12.50)**

Braised oxtail, Roscoff onion, mashed potato, tender stem broccoli, pink peppercorn sauce

**Roasted Curried Cauliflower (v)**

Curly kale, harissa yoghurt, pomegranate, onion bhaji, wild black rice, coriander

**Selection of side dish - £4.50**

Mashed Potato, Hand-cut chips, Steamed vegetables or Mixed leaves salad with pomegranate



  
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***To Finish***

**Sticky Toffee Pudding**

Raspberry gel, salted caramel sauce, vanilla ice cream

**Apple Tatin**

Salted caramel popcorn, vanilla ice cream

**Yorkshire Rhubarb Crumble**

Almond & Hazelnut oat crumble, vanilla custard

**Farmhouse Selection of Cheese**

Celery, grapes, chutney, artisan crackers

***£26.50 two-course***

***£32.50 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.*

