

  
ST MICHAEL'S MANOR HOTEL  
★★★★★

*New Year's Eve 2024 Menu*

*Canapes & Champagne*

*Amuse Bouche*

*Hay Smoked Duck Breast*

Plum Chutney, duck liver, pearl onion, pickled mustard, pistachios

*Halibut and Salmon Mosaic*

Oscietra caviar, sea veg, saffron and dashi beurre blanc

*Strawberry and sour cherry granita*

*Dry Aged Beef Wellington*

Dauphinoise potato, hens of the wood mushroom, bone marrow butter, truffle red wine jus

*Pre Dessert*

*Dark Bitter Chocolate & Pear*

Basil cream, sea buckthorn, caramelised pecan, coffee and chocolate sauce

*Farmhouse Cheese*

Celery, grapes, chutney, crackers

*\*Petit Fours & Tea and Coffee\**

**£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.

