

ST MICHAEL'S MANOR HOTEL
★★★★★

Sunday Lunch 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

Roasted sirloin of beef

Grilled Dingley Dell pork cutlet

Herbed roast free-range chicken

All roasts are served with Yorkshire pudding, roast potatoes, roast root vegetables and cauliflower baked

Roasted seabass fillet*

Cannellini beans cassoulet, kale, crab bisque, sago crisp

Wild mushroom & black truffle pithivier

Served with roasted onion, kale, creamy black garlic & truffle sauce

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



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Desserts

Apple tatin

Salted popcorn, salted caramel sauce, vanilla ice cream

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.

