

Banqueting Menu

To Start:

White Onion Velouté, Toasted Cumin & Pork Belly (c,g)

Garden Pea & Artichoke Soup (g,c,d)

Pan Fried Potato & Goats Cheese Terrine, Pickled Enoki (d)

Confit Of Loch Duart Salmon, Crispy Cauliflower (f,d)

Maple Cured Salmon, Lemon Gel, Toasted Rye Bread (f,g)

Chicken Caesar Salad, Quail Egg & Parmesan (f,d,e,m,g)

Carpaccio Of Beef Fillet, Truffle, Mustard & Baby Cress (c,m)

Pan Seared Scallops, Kimchi Potato Puree, Black Sesame (ml,d,f,s)

Tartlet Of Mushrooms & Dill, Chilli & Shallot (g,d,c,e)

Confit, Crispy Duck Leg, Pak Choi, Lime & Crispy Rice Noodles (g,c)

Mains:

Seared Loin of Lamb, Braised Shoulder, Garlic Puree, Pommes Mouseline (d,c,sl)

Wild Seabass, Crushed Baby Potatoes, Red Pepper (f,c,d)

Roast Cauliflower, Pomegranate, Saffron & Kale (c)

*Beef Wellington, Sprouting Broccoli, Boulangère Potato (**not available for menu tastings**) (g,d,c,sl)*

Baked & Charred Guild Head Bream, Fennel, Asparagus & Dill (f,c,d)

Rosemary Infused Monkfish, Crisp Polenta, Pancetta ((f,c,d)

Smoked Tomato Risotto, Tomato Crisps & Smoked Cheese (ve,v)

Butter Poached Breast of Chicken, Pithivier, Bon Bon, Patatas Bravas (c,sl,g,d)

Roulade of Roasted Vegetables, Garlic & Herb Roast Potatoes, Yorkshire Pudding & Tomato Velouté (g,d,c,e) can be made (ve,v)

Desserts:

Dark Chocolate & Orange Crème Brulé, Caramelized Tuille (d,e,g)

Warm Sticky Toffee Pudding, Salted Caramel Sauce, Raspberry Gel (g,d,e)

Fruit Salad Terrine, Mango Sauce & Sorbet (ve,g,d)

Rhubarb & Custard, Grenadine Sorbet, Torched Meringue (d,e)

White Chocolate & Raspberry Pannacotta (d,)

Strawberry 'Eat On' Mess (d,e)

Poached Baby Pear, Port Wine Syrup, Crisp Ginger Cake (d,g,e,sl)

Banoffee, Banana Parfait, Caramel, Sable Crumb, Vanilla Cream (d,g,e)

A Selection of British & Continental Cheese, Fig Chutney, Truffle Honey (d,g)

Selection Of Ice Cream & Sorbets

£15 pp – Supplement for Beef Wellington

£10 pp – Supplement for the Seared Loin of Lamb

Dietary/allergen contains

Celery (C)

Gluten (G)

Dairy (D)

Fish (F)

Egg (E)

Mustard (M)

Molluscs shellfish (ML)

Vegan (VE)

Vegetarian (V)

Nuts (N)

Sesame (S)

Sulphite (SL)



ST MICHAEL'S MANOR HOTEL

★★★★