

SUNDAY MENU

Parsnip and Sherry soup with a parsley and hazelnut pesto.
Homemade focaccia bread croutons. (GF on req)

Pressed Guinea fowl terrine. Guinea fowl, pancetta, button mushrooms and onions wrapped in bacon. Red onion chutney and winter leaf salad garnish. (GF)

Salt cod brandade. A cod and potato purée with lemon and garlic. Crisp toasts and salad.

Smoked salmon salad with lemon and caper Dressing. Mixed salad. (GF)

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Rare roast rib of beef with hassleback potatoes, swede and star anise purée, yorkshire pudding and port and red wine sauce. Winter greens. (GF on Req.)

Cornish gilt-head bream with a lemon and sage risotto. Lemon gremolata and beer battered smoked haddock beignet.

Roast turkey breast with pancetta wrapped balotine of leg. Prunes wrapped in bacon.
Bread sauce and gravy.

Pumpkin gnocchi with sautéed mushrooms. Crème fraiche and salad (V)

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Coffee Crème brûlée with crisp cardamom iced biscuits. (V/GF on req)

Marinated winter fruit compote wit nutmeg Crème fraiche. (V/GF)

Warm almond chocolate brownie with butterscotch sauce,
vanilla ice cream rolled in praline. (V/GF)

Cheese plate. Apple and spiced walnut salad. Tomato chutney & fudges cheese crackers +£1.50

2 course £20.50

3 course £26.00

Please make staff aware of any allergies or food intolerances you may have.

St. Michael's