

EVENING MENU
MARCH 2019

Double celery soup. With salsify crisps, chopped chives and croutons . (V,GF on req)

Cep mushrooms and onion tart. Puff pastry case with onion purée, ceps, herbs and Parmesan. (V)

Manchego cheese and Serrano ham croquettes with a saffron mayonnaise and watercress.

Warm salad of pan fried Squid, chorizo and white beans with parsley leaf (GF.)

Slow cooked lamb tagine, spiced with ras-al-hanout and served with giant cous-cous, coriander and red chili. (GF)

Cornish hake fillet with a herb crust. Mashed potatoes, wilted spinach and saffron hollandaise.

Pan fried guinea fowl supreme with a swede and carrot purée, Cavalo Nero and a sherry sauce. Almond dauphine.

Parsley gnocchi with parsley sauce and Crème fraiche. Parmesan crisp and salad. (V)

Chocolate deluxe with a hazelnut and bran base. Butterscotch sauce and praline vanilla ice cream.(V)

Lemon meringue tart with spiced orange syrup and clotted cream. Candied primrose flowers .(V)

Wakefield pink rhubarb fool with lightly whipped cream, toasted almonds. (V)

Local cheese plate with fudges cheese crackers and kitchen garden chutney. (+£1.50)

2 course meal £26.50

3 course meal £34.00

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

St. Michael's