

## Sunday lunch

Three courses £29.50

Two courses £24.50

Including Coffee and St Michaels Manor Fudge

## Starters

### Soup of the day

Classic smoked salmon with anchovy mayonnaise, gherkins and soda bread

Ham hock terrine with homemade piccalilli

Carpaccio of spiced tuna with herb salad and coriander dressing

Plate of watermelon with summer fruit sorbet

### *St Albans' Best Kept Secret*

Our menu is prepared using local produce and we have taken steps to ensure that all products used in our dishes are not genetically modified. The menu caters for all individual needs. Should you or any of your guests have certain dietary requirements, please make the Restaurant Manager aware.

For the comfort of all guests, please could we request that diners switch off their mobile phones whilst in the Restaurant.

May we take this opportunity of thanking you for visiting St Michael's Manor and we hope you enjoy your dining experience with us.

Olivier Delaunoy  
General Manager

## MAIN COURSES

Traditional roast sirloin of beef with Yorkshire pudding and roast potatoes and vegetables

New season leg of lamb with roast potatoes, vegetables and minted jus

Corn-fed chicken supreme with green beans and grain mustard pomme puree

Fillet of sea bass with roasted peperonata timbale and citrus Vierge dressing

Lime marinated sword fish steak with wilted spinach and maple and thyme roasted potatoes, caper noisette

Wild mushroom and pistachio lasagna with butternut squash puree and rosemary foam

**Roasts are served with fresh market vegetables and roast potatoes.**

An optional 12.5% gratuity will be added to your final account and distributed amongst all of the staff

## Desserts

Dark chocolate and orange tart served with coffee ice cream

Eton mess served in a martini glass

Lavender crème brûlée with orange shortbread

Warm chocolate sponge with chocolate sauce

Raspberry parfait with elderflower Chantilly cream

Choice of three kinds of ice cream or sorbet:

Ice cream: vanilla, chocolate, coffee

Sorbet: mango, raspberry, apple

Platter of classic cheeses served with grapes chutney and biscuits

Coffee and St Michaels Manor fudge