Les saveurs du Manoir

OUR FESTIVE LUNCH MENU £225 PER GUEST
TO INCLUDE A GLASS OF CHAMPAGNE
RAYMOND BLANC, LUKE SELBY & BENOIT BLIN
ET TOUTE L’EQUIPE DU MANOIR VOUS SOUHAITENT
BON APPETIT

LE FOIE DE VOLAILLE
Parfait of chicken liver, English rhubarb

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LE SAUMON
Smoked confit of Loch Duart salmon, cucumber, wasabi

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LES CHAMPIGNONS SAUVAGES
Risotto of wild winter mushrooms, truffe

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LE CANARD
Devonshire Creedy Carver duck, clementine, yuzu, jasmine tea

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LE CITRON
A theme on lemon with olive oil and pistachio

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LE CHOCOLAT
Millionaire shortbread, salted butter ice cream

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LES FROMAGES
The very best artisanal French & British cheeses
SUPPLEMENT OF £36 PER GUEST

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LE CAFE
Our selection of teas and coffees with mince pies

Vegan, gluten free & lactose free options available upon request.