

Les saveurs du Manoir

SAMPLE 6 COURSE FESTIVE MENU
DECEMBER LUNCH £190 PER GUEST

TO INCLUDE A GLASS OF VEUVE CLICQUOT CHAMPAGNE AS APÉRITIF

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
“BON APPÉTIT”

LE POTIRON

Pumpkin broth, stichelton & hazelnut

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LA TRUITE

River trout, sorrel, baby beets & clementine curd

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LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms, Winter truffles

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LE SAINT-PIERRE

Seared John Dory & scallop, celeriac, alliums & bacon

OR

LE BŒUF

Braised short rib & fillet of beef, toasted chestnuts & chicory

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L'ANANAS

Compressed pineapple, Pina Colada, toasted pain d'épices

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LE CHOCOLAT ET LE CAFÉ

Textures of bitter chocolate, orange & coffee

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LE CAFÉ

Our selection of teas and coffees with homemade mince pies