

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'ÉQUIPE DU MANOIR VOUS SOUHAITENT
BON APPÉTIT

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, truffle

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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.