

Les saveurs du Manoir

3 COURSES £205 PER GUEST

TO CELEBRATE OUR 40TH ANNIVERSARY, I HAVE WORKED TOGETHER
WITH LUKE, BENOIT AND THE WHOLE TEAM
TO REINVENT MY BELOVED DISHES

LE CAVIAR

50g tin of 'Sturia' Oscietra caviar, served with sour cream, hand cut crisps &
a glass of Ruinart Blanc de Blancs

£300 FOR TWO GUESTS

WINE PAIRING

Selection Classique (£81), Selection Prestige (£189), Selection Exceptionelle (£630)
Non-Alcoholic (£54)

Starters

COQUILLE ST-JACQUES "OUDILE"

Orkney scallop baked in its shell, courgette, Thai basil & kaffir lime

SUPPLEMENT OF £30 PER GUEST

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LA BETTERAVE

Garden beetroot terrine & horseradish sorbet

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LE SAUMON

Confit Loch Duart salmon, cucumber & wasabi

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LE RISOTTO DU JARDIN

Risotto of garden vegetables, tomato essence & basil

Main Course

LE LAPIN

Assiette of Auvergne Rabbit, baby vegetables & mustard

SUPPLEMENT OF £35 PER GUEST

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LES GNOCCHIS

Handmade gnocchi, ratatouille & courgette

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LE CANARD

Devonshire Creedy Carver duck, black cherry & almond

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LE HOMARD

Roasted Cornish lobster, mango, lime & cardamom

Dessert

LE CAFÉ CRÈME

Chocolate coffee cup, textures of cappuccino

SUPPLEMENT OF £30 PER GUEST

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LA PECHE ET LA FIGUE

Poached peach in white wine, citrus fruits, black fig & port ice cream

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L'ABRICOT

Pan fried apricot & almond cassoulet, Kirsch & vanilla poached meringue

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LES FROMAGES

The very best artisanal French & British cheeses

Any dish from our à la carte may be exchanged for a tasting menu item
for an additional £25 per course.

Please note that this menu is designed for up to 6 guests.