

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

Sélection Classique (£81), Sélection Prestige (£189), Sélection Exceptionnelle (£630)
Non-Alcoholic (£54)

Starters

COQUILLE ST-JACQUES "OUDILE"

Orkney scallop baked in its shell, English peas & garden lemon verbena

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, our orchard apple,
buttermilk & garden lemon verbena

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LE RISOTTO DU JARDIN

Risotto of garden vegetables, tomato essence & basil

Main Course

LE GROUSE

Roasted Rhug Estate Grouse, blackberry, celeriac & wild Scottish girolles
May contain shot

SUPPLEMENT OF £35 PER GUEST

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LE CANARD

Devonshire Creedy Carver duck, baby turnip & Provence fig

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LA FLEUR DE COURGETTE

Cornish lobster, courgette flower, basil & lemongrass bisque

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LES GNOCCHIS

Handmade gnocchi, ratatouille & courgette

Dessert

LE CAFÉ CRÈME

Chocolate coffee cup, textures of cappuccino

SUPPLEMENT OF £30 PER GUEST

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LE SOUFFLÉ CHAUD À LA FRAMBOISE

Hot raspberry soufflé & its own sorbet

PLEASE ALLOW FOR AN ADDITIONAL 20 MINUTES PREPARATION TIME

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LA POIRE

Pear almondine, candied ginger & caramel croustillant

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LES FROMAGES

The very best artisanal British & French 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.