

Les saveurs du Manoir

3 COURSES £225 PER GUEST
TO INCLUDE A GLASS OF CHAMPAGNE

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

LE FOIE DE CANARD

Roasted duck liver, apple tarte fine & tamarind

SUPPLEMENT OF £30 PER GUEST

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LA BETTERAVE

Garden beetroot terrine & horseradish sorbet

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LE SAUMON

Confit of Loch Duart salmon, cucumber ribbons, wasabi & cauliflower

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LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms

Main Course

LE CHEVREUIL

Aynhoe Park venison, garden beetroot, duck liver & sauce aigre-doux

SUPPLEMENT OF £35 PER GUEST

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LE PIGEON

Squab pigeon, blackberry, celeriac & wild mushrooms

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LE LOUP DE MER

Roasted Cornish sea bass, scallop, cauliflower, lime & curry spices

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LES GNOCCHIS

Handmade gnocchi, pumpkin & sage

Dessert

LE CAFÉ CRÈME

Chocolate coffee cup, textures of cappuccino

SUPPLEMENT OF £30 PER GUEST

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LA FLEUR D'ANANAS

Pineapple sunflower with spiced cherries

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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 7 guests.