

Les saveurs du Manoir

OUR AUGUST PLANT BASED DINNER MENU £245 PER GUEST

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

LES PETIT POIS

Pea custard, ricotta & mint

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LA BETTERAVE

Garden beetroot terrine & horseradish sorbet

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LE RISOTTO DU JARDIN

Risotto of garden vegetables, tomato essence & basil

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LES LEGUMES DE PRINTEMPS

Linguine of handmade pasta & summer vegetables

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LES GNOCCHIS

Handmade gnocchi, ratatouille & courgette

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LES FRUITS ROUGES

Red fruit steeped in red wine, fresh mint, basil & rosé champagne

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LE CHOCOLAT ET LE CAFÉ

Chocolate & coffee cup with almond milk

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LES PETITS FOURS

Our selection of teas, coffees & petits fours

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