

Les saveurs du Manoir

OUR 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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LA MORILLE FARCIE

Stuffed morel, white asparagus & Gewürztraminer

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LES LEGUMES DE PRINTEMPS

Linguine of handmade pasta & spring vegetables

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LES GNOCCHIS

Gnocchi, green asparagus, wild garlic & early season peas

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L'ORANGE SANGUINE

Blood orange carpaccio & sorbet

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LE CHOCOLAT

Exotic fruit chocolate crumble with passion fruit & banana sorbet

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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.