

# Les saveurs du Manoir

OUR FESTIVE PLANT BASED LUNCH MENU £240 PER GUEST  
TO INCLUDE A GLASS OF CHAMPAGNE

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

## **LA CHATAIGNE**

Smoked chestnut, confit egg yolk & Jura wine

~

## **LA BETTERAVE**

Garden beetroot terrine & horseradish sorbet

~

## **LES CHAMPIGNONS SAUVAGES**

Risotto of wild mushrooms

~

## **LES GNOCCHIS**

Handmade gnocchi, pumpkin & sage

~

## **LA POMME**

Compressed apple terrine with caramel & green apple sorbet

~

## **LE CHOCOLAT**

Exotic fruit & chocolate crumble, passion fruit & banana

~

## **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.