

# Les saveurs du Manoir

OUR PLANT BASED LUNCH MENU £220 PER GUEST

TO CELEBRATE OUR 40<sup>TH</sup> 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 GNOCCHIS

Handmade 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.