

# Les saveurs du Manoir

OUR AUGUST 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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## **LE RISOTTO DU JARDIN**

Risotto of garden vegetables, tomato essence & basil

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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.