

Les saveurs du Manoir

OUR AUGUST LUNCH MENU £220 PER GUEST

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

LA TOMATE

A theme on tomato

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LE SAUMON

Confit of Loch Duart salmon, yuzu & elderflower

OR

COQUILLE ST-JACQUES "OUDILE"

Orkney scallop baked in its shell with courgette, Thai basil & kaffir lime

SUPPLEMENT OF £30 PER GUEST

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L'AGNOLOTTI

Ricotta & honey agnolotti, summer vegetables & basil

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L'AGNEAU

New season Cornish lamb, ratatouille & courgette purée

OR

LE LAPIN

Assiette of Auvergne Rabbit, baby vegetables & mustard

SUPPLEMENT OF £30 PER GUEST

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LA NOIX DE COCO

Textures of coconut & chocolate

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L'ABRICOT

Pan fried apricot & almond cassoulet, Kirsch & vanilla poached meringue

OR

LE CAFÉ CRÈME

Chocolate coffee cup, textures of cappuccino

SUPPLEMENT OF £30 PER GUEST

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LES FROMAGES

The very best artisanal British & French cheeses

OPTIONAL COURSE £39 PER GUEST

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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.