

Les saveurs du Manoir

OUR MARCH PLANT BASED LUNCH MENU £220 PER GUEST

RAYMOND BLANC, LUKE SELBY & BENOIT BLIN
ET TOUTE L'ÉQUIPE DU MANOIR VOUS SOUHAITENT
BON APPÉTIT

LE POIS

Pea custard, ricotta & mint

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LA BETTERAVE

Garden beetroot terrine & horseradish

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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 and banana sorbet

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LES FROMAGES

The very best artisanal French & British cheeses

SUPPLEMENT OF £39 PER GUEST

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LES PETITS FOURS

Our selection of teas, coffees & petits fours

Vegan, gluten free & lactose free options available upon request.

Les saveurs du Manoir

OUR MARCH PLANT BASED DINNER MENU £245 PER GUEST

RAYMOND BLANC, LUKE SELBY & BENOIT BLIN
ET TOUTE L'ÉQUIPE DU MANOIR VOUS SOUHAITENT
BON APPÉTIT

LE POIS

Pea custard, ricotta & mint

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LA BETTERAVE

Garden beetroot terrine & horseradish

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LA MORILLE FARCIE

Stuffed morel, white asparagus & Gewürztraminer

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LES LINGUINES

Linguine of handmade pasta, spring vegetables & Gruyère

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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 and banana sorbet

~

LES FROMAGES

The very best artisanal British & French cheeses

SUPPLEMENT OF £39 PER GUEST

~

LES PETITS FOURS

Our selection of teas, coffees & petits fours

Vegan, gluten free & lactose free options available upon request.