

Les saveurs du Manoir

OUR MARCH DINNER MENU £245 PER GUEST

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

LA TERRE AT LA MER

Chawanmushi, Skye langoustine & dashi

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LE SAUMON

Confit of Loch Duart salmon, garden sorrel

OR

COQUILLES ST-JACQUES EN PEUILLETE

Our 40 year 'legend' dish

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

SUPPLEMENT OF £25 PER GUEST

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LA MORILLES FARCIES

Chicken & sweetbread stuffed morel, white asparagus & Gewürztraminer

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LE HOMARD

Cornish lobster ravioli, fennel & calamansi

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L' AGNEAU

Cumbrian hogget, wild garlic, green asparagus & sheeps yoghurt

OR

TRANCHE AU TURBOT

Our 40 year 'legend' dish

Aromatic tranche of Cornish turbot, fennel, red wine & rosemary beurre blanc

SUPPLEMENT OF £50 FOR TWO

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L'ORANGE SANGUINE

Blood orange carpaccio & sorbet

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LE CHOCOLAT

Bitter chocolate ganache, salted caramel & turmeric ice cream

OR

LE CAFÉ CRÉME

Our 40 year 'legend' dish

Chocolate coffee cup, textures of cappuccino

SUPPLEMENT OF £25 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

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