

# Les saveurs du Manoir

OUR AUGUST DINNER MENU £245 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

## 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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## LE HOMARD

Roasted Cornish lobster, mango, lime & cardamom

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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.