

# Les Saveurs du Manoir

Designed for the whole table only.

7 VEGAN COURSES £190 PER GUEST

RAYMOND BLANC  
GARY JONES & BENOIT BLIN ET  
LEUR ÉQUIPE VOUS SOUHAITENT  
"BON APPÉTIT"

## LES ALGUES

Pickled Seaweed, garden vegetables, toasted sesame

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## LE JARDIN

Orchard apple, goats cheese, prune ketchup & garden leaves

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## LE RISOTTO

Autumne truffle & wild mushroom risotto

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## L'AUBERGINE

Spiced aubergine, chickpeas, cumin, "baba ganoush"

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## LE CELERI-RAVE

A theme on celeriac, truffles & winter leaves

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## LES FRUITS EXOTIQUES

Exotic fruit raviole with kaffir lime & coconut sorbet

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## LE CHOCOLAT

Chocolate

Any dish from our set menu may be exchanged  
for a "Spécialités du Moment" item at a cost of £25.00.

This menu is available from 6:30 pm to 9:00 pm.