

# Les Saveurs du Manoir

Designed for the whole table only.

5 VEGAN COURSES £105 PER GUEST

7 VEGAN COURSES £145 PER GUEST

\* This symbol indicates a dish served as part of our 5 course menu.

## LA CITROUILLE \*

Roasted pumpkin soup

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## LA BETTERAVE \*

Terrine of garden beetroot & horseradish sorbet

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## LE RISOTTO\*

Alba truffle risotto & wild mushrooms

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## LE TOPINAMBOUR \*

Jerusalem artichokes, lentil & pickled turnips

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## LE CELERI-RAVE

Textures of celeriac, chicory, celery & truffle

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## LES FRUITS EXOTIQUES

Exotic fruit raviole with kaffir lime and coconut jus

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## LE CHOCOLAT \*

Chocolate

## SÉLECTION CLASSIQUE


£99 PER GUEST

Grüner Veltliner Renner 2017

Schloss Gobelsburg  
Kamptal, Austria

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Pouilly-Fuissé 2016

Dominique Cornin  
Burgundy, France 

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Château Tour-Baladoz 2011

St Emilion Bordeaux, France

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Tokaji Aszu 5 Puttonyos 2010

Château Dereszla  
Tokaj, Hungary

Wine flight per person  
125 ml per glass

## SÉLECTION PRESTIGE


£199 PER GUEST

Riesling Smaragd Hochrain 2017

Franz Hirtzberger  
Wachau, Austria

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Chassagne-Montrachet 2015

Domaine Jean-Noël Gagnard  
Burgundy, France 

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The Mascot 2011

Harlan Estate  
California, USA

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Gold Vidal Icewine 2016

Inniskillin

Niagara Peninsula, Canada

Wine flight per person  
125 ml per glass

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

This menu is available from 11:30am to 2:00pm  
Excluding weekends and bank holidays.