

# Les Saveurs du Manoir

Designed for the whole table only.

5 VEGETARIAN COURSES £105 PER GUEST

7 VEGETARIAN COURSES £145 PER GUEST

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

Vegan menu available upon request

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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## LA BETTERAVE \*

Garden beetroot terrine, horseradish sorbet

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## L'ŒUF \*

Truffled hen's egg, wild mushroom tea, truffle

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## LE CELERI-RAVE \*

A theme on celeriac, truffles & winter leaves

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## LE FROMAGE

Vegetarian cheese served with seasonal accompaniments

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## LA FIGUE

Roasted black fig, blackberry & fig leaf ice cream

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## LE CHOCOLAT \*

Raspberry & beetroot chocolate crumble

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.