

# Les Saveurs du Manoir

SAMPLE 6 COURSE FESTIVE MENU  
DECEMBER LUNCH £175 PER GUEST  
INCLUDING A GLASS OF VEUVE CLICQUOT VINTAGE 2012 CHAMPAGNE  
TEA, COFFEE AND HOMEMADE MINCE PIES

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

## L'AGNOLOTTI

Butternut squash Agnolotti, pumpkin broth

~

## LE CEVICHE

Hand dived scallop, clementine, Oscietra caviar

~

## L'ŒUF TRUFFE

Truffled hens egg, wild mushroom tea

~

## LE CHEVREUIL

Rhug Estate venison, spiced cranberries, chestnuts & gingerbread

OR

## LE BARBUE

Seared Cornish brill and scallop, cauliflower, puy lentils

~

## LE MARRON

A frozen still life, yoghurt & quince

~

## LE CHOCOLAT

Chocolate crumble, salted caramel orange and yuzu



RAYMOND BLANC OBE CHEF-PÂTRON