

# notre menu découverte

£162 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPETIT”

GAZPACHO, TOMATE CERISE ET OLIVES  
Chilled gazpacho, cherry tomato and olives

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SALADE MIXTE DU JARDIN, LÉGUMES ET GRAINES,  
SAUCE AU VINAIGRE BALSAMIQUE  
‘Le Manoir’ Spring salad, toasted grains and seeds, balsamic dressing

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AGNOLOTTI DE RICOTTA ET MIEL, ESSENCE DE TOMATES  
Ricotta and honey agnolotti, fresh tomato essence

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RISOTTO AUX LÉGUMES DE PRINTEMPS,  
ESSENCE DE TOMATE, CRÈME DE CERFEUIL  
Risotto of spring vegetables, tomato essence, chervil cream

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CHOU-FLEUR RÔTI, CHOU ROMANESCO,  
RAISINS SEC AU JASMIN, HARICOTS  
Spiced roasted cauliflower, romanesco,  
jasmin raisins, adzuki beans

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FRAISES DE SAISON ET AVOCAT, MOUSSE NOIX DE COCO, CITRON VERT  
Seasonal strawberries with avocado, coconut and lime foam

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CRUMBLE CHOCOLAT MANJARI, SORBET FRAMBOISE ET BETTERAVE  
Manjari chocolate crumble, raspberry and beetroot sorbet

Any dish from our Découverte menu may be exchanged for an à la Carte item at a cost of £25.00 for a starter or a main course and £15.00 for a dessert.

This menu is available every day from 6.45pm to 9.15pm.