

dining and staying at le manoir

I am aware that many of you come here with specific expectations and hopes for a wonderful stay with us. It is our role to ensure that even the highest expectations are exceeded in every aspect of Le Manoir.

Each dish on the menu is based on solid tradition and classical values to offer a quietly modern yet complete experience. Gastronomy begins with the quality and freshness of ingredients, so the food we produce and serve at Le Manoir will reconnect us with the soil, embrace ethical values and promote, wherever possible, local and regional produce.

We hope your stay with us is not just a treat but a refuge from everyday life, where you will find perfection in cuisine, comfort and service.

The bedrooms are at the heart of the romantic values of Le Manoir and send a strong message of pleasure and celebration. Each room is unique. Our values are of elegance rather than ostentatious luxury, intelligence rather than cleverness.

Raymond Blanc
CHEF PATRON / CHAIRMAN RAYMOND BLANC OBE





the restaurant

table availability for our non resident guests

our new menus

After much discussion with our guests, I have decided to introduce a new menu for lunch from the 1st September.

By selecting the freshest seasonal ingredients with Executive Head Chef Gary Jones, I will be offering you a set five-course menu and a set seven-course menu priced at £75.00 and £120.00 on Monday - Friday lunchtimes, together with the à la carte menu.

At weekends and on Bank Holidays, when everyone seems to have more time to linger over lunch, I will be offering a set seven-course menu at £120.00 and the à la carte menu.

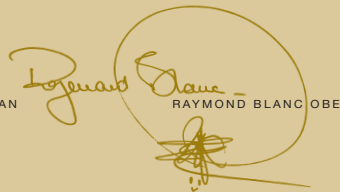
In the evenings, seven days a week, we shall still be offering the nine-course tasting menu at £150.00 and the à la carte menu.

I am certain that by just choosing the freshest seasonal produce on a daily basis I can enhance your dining pleasure and experience here at Le Manoir.

Thank you to all of who have said, "we trust you Monsieur Blanc to pick the right dishes for us."

I look forward to welcoming you to Le Manoir soon to experience one of our seasonal menus.

CHEF PATRON / CHAIRMAN


RAYMOND BLANC OBE



OUR BEDROOMS.....

We have a selection of luxurious rooms and suites available for you to stay overnight. Rooms and Suites are priced from £490.00 to £1,550.00.

Please look at our website for up to date availability
www.manoir.com email lemanoir@blanc.co.uk or telephone **01844 278881** and speak with one of our team.

Our restaurant is open every day for breakfast, lunch and dinner.

Breakfast 7.30am to 10.00am
Lunch 11.45am to 2.15pm
Dinner 6.45pm to 9.30pm

Lunch Monday to Friday excluding Bank Holidays

Five course seasonal tasting lunch menu excl coffee £75
Seven course seasonal tasting lunch menu excl coffee £120
Available for lunch on Monday to Friday from 11.45am to 2.15pm excluding Bank Holidays.

Lunch Saturday, Sunday and Bank Holidays

Seven course seasonal tasting lunch menu excl coffee £120
Available for lunch on Saturday, Sunday and Bank holidays from 11.45am to 2.15pm.

Dinner seven days a week

Nine course tasting dinner menu excl coffee £150.00
Available every day for dinner from 6.45pm to 9.00pm excluding special event days.

À la Carte lunch and dinner menu

Available every day for lunch from 11.45am to 2.15pm and dinner from 6.45pm to 9.30pm, for up to six guests, excluding special event days.

THE ABOVE MENUS ARE ALSO AVAILABLE FOR OUR VEGETARIAN GUESTS.

~ CHILDREN'S MENU AVAILABLE FOR LUNCH AND DINNER £25.00 PER CHILD.

~ ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

~ PERSONALISED LE MANOIR GIFT CERTIFICATES CAN BE ARRANGED TO TREAT YOUR FAMILY, FRIENDS AND COLLEAGUES.

Should you or any of your guests have any specific dietary requirements, we will be delighted to create alternative dishes for them. There is a vegetarian option for each menu.

Le Manoir aux Quat'Saisons operates a three months booking policy for non-resident tables.

We open up reservations three months ahead to the day so on the 1st January we open the bookings for the 1st April, on the 17th March we open the bookings for the 17th June. Our reservations lines open from 9.00 on the day.

It is generally easier to secure a lunch reservation rather than a dinner reservation as we have to hold dinner tables for our resident guests who are guaranteed a table for dinner. We only have 32 tables within the restaurant and we have 32 bedrooms. We gamble that we can sell 4 tables a night to outside guests and it is only when rooms book together and then occupy a table together that we can release other tables back into the non resident system. We run an active wait list and we are always looking at the bookings to release tables back for non resident guests. It is however very difficult to guarantee a table for a Friday or Saturday night and we would always advise that you stay with us to ensure that you are able to secure a table.

We have limited availability of tables of more than four covers and in fact only have one table at each meal that seats over six covers with a maximum of 12 covers. This is situated within La Bourgogne which is one of the original dining rooms from when Raymond first opened Le Manoir. This effectively means that you are in a private dining room and all guests would have to chose the same menu.

We are only able to accommodate so many guests within each half hour period of a service in order to ensure that you receive the best level of service from us and we do ask that once you have secured a reservation at a particular time that you adhere to that time. Should you arrive after your booking time we may need to hold you back to a later time to ensure the best possible level of service to all our guests. Your table is yours for the whole of any service and we do not ask you to vacate a table.

Tables are allocated on the day by the senior restaurant team and although we will do everything in our power to allocate a table in your preferred area of the dining room, we cannot guarantee this.

Le Manoir five course lunch experience

SALAD DE MAQUEREAU, POMME, GINGEMBRE, MIEL, SOJA

Salad of Cornish mackerel, apple, ginger, honey, soy

RISOTTO DE TOMATES DE SICILE LÉGUMES DU JARDIN

Risotto of Sicilian tomatoes, garden vegetables and herbs,

RAVIOLE DE HOMARD, VERVEINE

Ravioli of wild pot-caught Cornish lobster, Lemon Verbena

PIGEONNEAU D'AGEN RÔTI, BETTERAVES, SAUCE AUX GENIÈVRES

Roasted Anjou squab pigeon, baby beetroot and juniper sauce

MERINGUE MOELLEUSE ROSE ET FRAMBOISES, GUIMAUVE ET VANILLE DE TAHITI

English rose and raspberry soft meringue, marshmallow and Tahitian vanilla cream

£75 per person for five course lunch

Available for lunch Monday to Friday from 11.45am to 2.15pm excluding Bank Holidays.

Le Manoir seven course lunch experience

SALAD DE MAQUEREAU, POMME, GINGEMBRE, MIEL, SOJA

Salad of Cornish Mackerel, apple, ginger, honey, soy

RISOTTO DE TOMATES DE SICILE LÉGUMES DU JARDIN

Risotto of Sicilian tomatoes, garden vegetables and herbs,

RAVIOLE DE HOMARD, VERVEINE

Ravioli of wild pot-caught Cornish lobster, Lemon Verbena

PIGEONNEAU D'AGEN RÔTI, BETTERAVES, SAUCE AUX GENIÈVRES

Roasted Anjou squab pigeon, baby beetroot and juniper sauce

FROMAGE DE CHEVRE, MIEL ET OLIVES

Cardo goats cheese, apple, celery, hazelnut

MERINGUE MOELLEUSE ROSE ET FRAMBOISES, GUIMAUVE ET VANILLE DE TAHITI

English rose and raspberry soft meringue, marshmallow and Tahitian vanilla cream

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“LETOUTOCHOCOLAT”

Pure chocolate

£120 per person for seven course lunch

Available every day for lunch from 11.45am to 2.15pm

Le Manoir nine course dinner experience

ESSENCE DE TOMATE

Essence of tomato

CONFIT DE FOIE DE CANARD, CERISES, AMANDES

Confit of duck liver, spiced cherry, almond

RAVIOLE D'ÉCREVISSES, ARTICHAUTS, HERBES DU JARDIN

Ravioli of crayfish, artichokes, garden herbs

FLÉTAN GRILLE, CHORIZO, ANCHOIS, OLIVES

Grilled halibut, chorizo, anchovy, olives

CHEVREUIL, BETTERAVE, BAIE DE GENIÈVRE

Highgrove venison, roasted baby beets, juniper

FROMAGE DE CHEVRE, MIEL ET OLIVES

Cardo goats cheese, apple, celery, hazelnut

SOUPE DE FRAISES ET FRAMBOISES, MENTHE FRAÎCHE ET BASILIC

Raspberry and strawberry soup with fresh mint and basil

“AGRUMES”

“Citrus”

CRUMBLE À LA CANNELLE ET AU CHOCOLAT DE MANJARI,

FRUIT LA PASSION ET MANGUE ALPHONSO

Manjari and cinnamon crumble, passion fruit and Alphonso mango

£150 per person for nine course dinner

Available every day for dinner from 6.45pm to 9.00pm

à la carte

HORS D'ŒUVRES

RISOTTO AUX LÉGUMES PRINTANIERES, TOMATES DE SICILE, CRÈME DE MASCARPONE

Risotto of spring vegetables, Sicilian tomatoes; Mascarpone cream £36

HOMARD GRILLÉ, POMMES DE TERRE, CAVIAR OSCIÈTRE, CARDAMOME; JUS DE POIVRONS ROUGES

Plancha-seared Cornish lobster, warm Jersey Royal potatoes, Oscietra caviar, cardamom; red pepper jus £42

OEUF DE MOUETTE, ASPERGES BLANCHES ET LARDONS

New season soft poached gull's egg, white asparagus and bacon £36

CEVICHE DE THON ET NOIX DE ST-JACQUES, COPEAUX DE FENOUIL EN SALADE, VINAIGRETTE AU CITRON VERT, CAVIAR OSCIÈTRE

Ceviche of tuna and sea scallop, shaved fennel salad, Oscietra caviar, lime dressing £38

PLATS PRINCIPAUX

TURBOT RÔTI SUR LIT D'AROMATES, NOIX DE ST-JACQUES ET FREGOLA AUX AGRUMES

Slow-roasted aromatic Cornish turbot, scallop and citrus fregola £46

DARNE DE BARBUE BRAISÉE, COQUILLES ST JACQUES, ASPERGES SAUVAGES, WASABI ET CONCOMBRE

Braised Cornish brill, scallops, wild asparagus, cucumber and wasabi £46

ASSIETTE D'AGNEAU RÔTI, LÉGUMES DE SAISON, AIL NOUVEAU, JUS DE CUISSON

Roasted loin of Laverstoke Park lamb, seasonal vegetables, sweet garlic purée, roasting juices £46

SUPRÊME DE CANARD RÔTI, ENDIVE BRAISÉE, CONFIT DE YUZU, SAUCE AUX RAISINS SECS ET THÉ AU JASMIN

Roasted Gressingham duck breast, braised chicory, confit of yuzu fruit; jasmine tea and raisin sauce £46

DESSERTS

TRIO DE DESSERTS AUX “GRANDS CRUS” DE CHOCOLAT “VALRHÔNA”

Three little desserts made with “Valrhôna” chocolate “Grands Crus” £24

SOUFFLÉ AUX FRAMBOISES ET SON SORBET

Raspberry soufflé with its own sorbet £24

LES SAVEURS DE TIRAMISU, GELÉE D'AMARETTO, GLACE AUX GRAINS DE CAFÉ

Tiramisu flavours with Amaretto jelly and coffee bean ice-cream £24

CRUMBLE À LA RHUBARBE ET FRAISE GARIGUETTE, CRÈME GLACÉE AU FROMAGE BLANC

Rhubarb and Gariguetta strawberry crumble, cream cheese crème glacée £24

PALETTE DE GLACES ET SORBETS DU MOMENT

Home-made ice-creams and sorbets on a painter's palette £24

Available every day for lunch from 11.45am to 2.15pm and dinner from 6.45pm to 9.30pm, for up to six guests, excluding special event days.



by ORIENT-EXPRESS

RAYMOND BLANC

LE MANOIR AUX QUAT'SAISONS

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