



la belle époque

private dining at Le Manoir

The creation of the private dining room, right in the heart of Le Manoir aims to give you the best dining experience, whether as a private celebration or business event. The food and hospitality will match the quality of our restaurant.

La Belle Epoque Dining Room, with its own private reception room opens up onto an enchanting walled garden within the oldest part of the house. A place for all seasons, your guests can enjoy drinks on the terrace and croquet on the lawn during the summer months or the glow of an open fire for a warm welcome during the winter months.

We look forward to welcoming you and your guests.

Raymond Blanc
CHEF PATRON / CHAIRMAN RAYMOND BLANC OBE

Traditions
& Qualité



le manoir
AUX QUAT'SAISONS

let us organise your celebration.....

Your menu and wine

Raymond Blanc and his Michelin starred chef, Gary Jones, have created special menus for your private celebration. In order to ensure the success of your event, we ask that you choose one menu for the whole of your party. Should any of your guests have specific dietary requirements, we will be pleased to create alternative dishes for them. We have always welcomed children, so real food is available for them. All menus include gateaux apéritifs, an assiette apéritive, coffee and homemade petits fours. Prices include VAT at 17.5%. Select your favourite Champagne and accompanying wines from Le Manoir's extensive cellar to complement your menu with the assistance of our Chef Sommelier.

Room hire

Personalised headed menus, a table plan and individual place cards will be provided for your party. A room hire charge is applicable for La Belle Epoque priced at £500 including VAT at 17.5%.

Accommodation for you and your guests

All bedrooms and suites at Le Manoir are individually designed to offer you the highest standard of comfort and luxury. Many rooms have their own private terrace gardens and views of the grounds.

Flowers and gifts for your guests

Our florist will be delighted to personalise your floral arrangements and bouquets for any event at Le Manoir. Prices depend on chosen flora. A selection of Le Manoir gifts are available: from a Le Manoir chef's apron to one of Raymond Blanc's signed books or a bottle of "Champagne du Manoir". Gifts can be wrapped, with prior arrangement, for you to present to your guests during your celebration.

Your wedding celebration

We are pleased to help make your wedding celebration a day you will always remember. Le Manoir is licensed to hold your Civil Wedding Ceremony, enabling you and your guests to enjoy both the formalities and reception in comfort and style. The secluded garden is the perfect backdrop for your wedding photographs. Chef Pâtissier, Benoit Blin, will be only too happy to add a touch of France to your celebration with a dramatic Croque en Bouche "Pièce Montée" wedding cake.

A facility fee of £1,550 is applicable for all wedding ceremonies held at Le Manoir which includes room hire, headed menus, a table plan, place cards and VAT at 17.5%.



le printemps & l'été

FOR RESERVATIONS

OUR PRIVATE DINING TEAM LOOKS FORWARD TO ARRANGING YOUR CELEBRATION AND CAN BE CONTACTED ON 01844 277215 OR 01844 277286. EMAIL private.dining@blanc.co.uk

the signature menu £125

Sicilian tomato essence

~

Landais duck liver, spiced cherries, almonds, mango chutney

~

Confit of salmon, salt cod, mouli and cucumber salad, Japanese horseradish

~

Risotto of our garden vegetables, Mascarpone cream

~

Pan-fried sea bass Scottish langoustine, smoked mashed potatoes; star anis

~

Slow roasted "Aberdeen Angus" beef fillet, garden mustard greens; red wine jus

~

Farmhouse cheeses from France and Great Britain made in the traditional way

~

Red fruit steeped in Cabernet Sauvignon, fresh mint and basil

~

Valrhona "Araguani 72%" chocolate mousse, lemon butterscotch sauce and almond milk crème glacée

~

Café "Pur Arabica", petits fours et chocolats du Manoir

menus gourmand £110

Please select one set menu for all of your guests. Available for lunch or dinner.

MENU ONE	MENU TWO	MENU THREE	MENU FOUR
<p>The seven course Menu Gourmand gives you the opportunity to savour Raymond Blanc's seasonal specialities. It features the best nature can provide for the time of the year.</p> <p>Those of you selecting this menu will be advised of the dishes two weeks prior to your celebration.</p> <p>A seasonal vegetarian menu is also available.</p>	<p>Assiette apéritive</p> <p>~</p> <p>Confit of Landais duck liver, spiced cherries, almonds, mango chutney</p> <p>~</p> <p>Warm asparagus, Alsace bacon; soft poached hen's egg</p> <p>~</p> <p>Cornish red mullet, fricassée of squid; salted cod brandade and bouillabaisse jus</p> <p>~</p> <p>Corn-fed squab, coco beans, wild mushrooms; Madeira jus</p> <p>~</p> <p>Farmhouse cheeses from France and Great Britain made in the traditional way</p> <p>~</p> <p>Fresh mango soup; banana and passion fruit sorbet</p> <p>~</p> <p>Tiramisu flavours; cocoa sauce and cream, coffee bean ice-cream</p> <p>~</p> <p>Café "Pur Arabica", petits fours et chocolats du Manoir</p>	<p>Assiette apéritive</p> <p>~</p> <p>Salad of Cornish crab, mango, natural yoghurt; Oscietra caviar</p> <p>~</p> <p>Sicilian tomato risotto, garden vegetables; Mascarpone cream</p> <p>~</p> <p>Grilled Icelandic halibut fillet, Kalamata olives; citrus fregola</p> <p>~</p> <p>Roasted fillet of veal, Scottish girolle mushrooms; garden vegetables</p> <p>~</p> <p>Farmhouse cheeses from France and Great Britain made in the traditional way</p> <p>~</p> <p>"Kaffir" lime leaf and coconut tapioca, passion fruit and banana sorbet</p> <p>~</p> <p>Hot "Guanaja" chocolate fondant, Amaretto cream and pistachio ice-cream</p> <p>~</p> <p>Café "Pur Arabica", petits fours et chocolats du Manoir</p>	<p>Assiette apéritive</p> <p>~</p> <p>Salad of tender baby artichokes, balsamic dressing</p> <p>~</p> <p>Roasted Orkney scallop, cauliflower purée; curry oil</p> <p>~</p> <p>Plancha-seared sea bass, courgette flower; ratatouille Niçoise</p> <p>~</p> <p>Roasted breast of Aylesbury duck, spiced figs; red wine essence</p> <p>~</p> <p>Farmhouse cheeses from France and Great Britain made in the traditional way</p> <p>~</p> <p>Melting "Manjari" chocolate flan, confit raspberries</p> <p>~</p> <p>Seasonal fruit steeped in Cabernet Sauvignon, fresh mint and Champagne rosé</p> <p>~</p> <p>Café "Pur Arabica", petits fours et chocolats du Manoir</p>



five course menus £95

Please select one set menu for all of your guests. Available for lunch or dinner.

MENU ONE	MENU TWO	MENU THREE
Assiette apéritive ~	Assiette apéritive ~	Assiette apéritive ~
Bisque de crabe, gingembre et citronnelle, caviar d'Osciètra <i>Bisque of Cornish crab, scented with lemongrass and ginger, Oscietra caviar</i> ~	Confit de foie gras, compote de rhubarbe; pain au levain grillé <i>Confit of Landais duck liver, rhubarb and ginger compote; toasted sour dough bread</i> ~	Salade de tomates et artichauts, Burrata et huile d'olive vierge <i>Salad of tomato, olives and artichokes, Burrata; virgin olive oil</i> ~
Soufflé au Roquefort, salade de pommes et céleri; vinaigrette à l'huile de noix <i>"Roquefort" cheese soufflé, apple and celery salad; walnut dressing</i> ~	Filet de thon à la "Plancha", salade de fenouil; sauce au soja et gingembre <i>Plancha-seared tuna loin, fennel salad; soy and ginger dressing</i> ~	Fondant de saumon sauvage, copeaux de morue, salade de mouli et concombre, sauce au raifort <i>Confit of wild salmon, garden raddish; yuzu cream</i> ~
Filet de cabillaud à la "Plancha", purée d'avocat et chorizo <i>Plancha-seared Icelandic cod fillet, coco beans, chorizo; avocado</i> ~	Escalope de loup de mer et noix de St Jacques poêlées; purée de choux-fleur et jus d'anis <i>Pan-fried Cornish sea bass, scallop, cauliflower purée; anis jus</i> ~	Risotto de petits pois, fèves, lardons <i>Risotto of fresh peas, broad beans, Alsace bacon</i> ~
Suprême de poulet fermier poché, pointes d'asperges et morilles, sauce au vin du Jura <i>Poached breast of organic chicken, asparagus; morels, Jura wine</i> ~	Longe d'agneau de lait rôtie, légumes du jardin et purée d'oignons <i>Slow roasted loin of organic lamb, garden vegetables, sweet onion purée</i> ~	Filet de barbrue braisé, poireaux et girolles <i>Braised fillet of Cornish brill, tender leeks, girolle mushrooms</i> ~
Saveurs au cassis; crème de Mascarpone et langue de chat <i>Blackcurrant flavours with Mascarpone cream and "langue de chat"</i> ~	Trio au chocolat du Manoir <i>Three little desserts from Le Manoir on a chocolate theme</i> ~	Soufflé aux framboises et son sorbet <i>Raspberry soufflé with its own sorbet (for parties of up to 30 guests)</i> ~
Café "Pur Arabica", petits fours et chocolats du Manoir	Café "Pur Arabica", petits fours et chocolats du Manoir	Café "Pur Arabica", petits fours et chocolats du Manoir

With all the menus, we will cater for individual dietary requirements and provide a suitable seasonal alternative. A plated selection of farmhouse cheeses can be served as an extra course at £11.00 per person.



four course menus £85 please select one set menu for all of your guests. Available for lunch or dinner

MENU ONE	MENU TWO	MENU THREE
Assiette apéritive ~ Fondant de saumon sauvage, copeaux de morue, salade de mouli et concombre, sauce au raifort <i>Confit of wild salmon, salted cod, mouli and cucumber salad; horseradish sauce</i> ~ Risotto aux légumes du jardin, tomates de Sicile, crème de Mascarpone <i>Risotto of Le Manoir garden vegetables, Sicilian tomatoes; Mascarpone cream</i> ~ Filet de boeuf "Aberdeen Angus" rôti, échalotes et jus de vin rouge <i>Roasted fillet of "Aberdeen Angus" beef, baby pickled shallots, red wine jus</i> ~ Soufflé à la pistache et sorbet au cacao amer <i>A bitter cocoa sorbet in a pistachio soufflé (for parties of up to 30 guests)</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Filet de thon à la "Plancha", salade de fenouil; sauce au soja et gingembre <i>Plancha-seared tuna loin, fennel salad; soy and ginger dressing</i> ~ Salade de pigeonneau, foie gras et betterave <i>Salad of pigeon, duck liver and baby beetroot</i> ~ Filet de daurade, fricassée de calamars, jus de bouillabaisse <i>Pan-fried fillet of sea bream, fricassée of squid; bouillabaisse jus</i> ~ Millefeuille caramélisé aux framboises, crème légère à la vanille de Tahiti <i>Caramelised raspberry millefeuille, Tahiti vanilla cream</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Saint-Jacques et langoustines poêlées, salade de fenouil; vinaigrette au citron <i>Seared scallop and langoustine, fennel salad, lemon curd dressing</i> ~ Foie gras Landais poêlé, pommes de terre "Mayan gold", raisin de muscat et vinaigre de Xérès <i>Pan-seared Landais duck liver, Mayan gold potato, Muscat grapes; sherry vinegar sauce</i> ~ Pintadeau rôti, purée de céleri-rave, sauce aux groseilles et citron vert <i>Slow-roasted guinea fowl, celeriac purée, redcurrant and lime jus</i> ~ Fondant au chocolat "Araguani", glace aux grains de café <i>Hot "Araguani" chocolate fondant and coffee bean ice-cream</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir

With all the menus, we will cater for individual dietary requirements and provide a suitable seasonal alternative. A plated selection of farmhouse cheeses can be served as an extra course at £11.00 per person.



three course lunch menus £65 please select one set menu for all of your guests. Available for lunch only

MENU ONE	MENU TWO	MENU THREE
Assiette apéritive ~ Terrine de jarret de porc, chutney de raisins et câpres, champignons et vinaigrette au persil <i>Terrine of ham hock, chicken and duck liver; raisin and caper chutney, parsley vinaigrette</i> ~ Filet de saumon poêlé aux concombres et wasabi <i>Pan-seared organic salmon, cucumber and wasabi</i> ~ Petit flan au "Manjari", framboises confites et crème glacée <i>Melting "Manjari" chocolate little flan, confit raspberries and "crème glacée"</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Parfait de foie gras des Landes, vinaigrette aux agrumes, pain au levain grillé <i>Parfait of Landais duck liver, citrus; toasted sour dough bread</i> ~ Epaule et cuisse d'agneau rôties, légumes du jardin <i>Slow roasted leg and braised shoulder of organic lamb, garden vegetables</i> ~ Vacherin à la vanille et au cassis <i>Layers of meringue, vanilla ice-cream and blackcurrant sorbet</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Salade tiède de maquereau des Cornouailles grillé, couscous à la tomate et fenouil <i>Salad of grilled fresh Cornish mackerel, tomato cous-cous; shaved fennel and garden leaves</i> ~ Suprême de poulet rôti, légumes du jardin, purée d'ail doux; jus de volaille <i>Slow-roasted breast of organic chicken, sweet garlic purée, our garden vegetables; poultry jus</i> ~ Tarte caramélisée au citron, cerises confites; glace au lait d'amandes <i>Caramelised lemon tart; poached cherries and almond milk ice-cream</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir

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l'automne & l'hiver

the signature menu £125

Cornish crab, mango purée; grapefruit jelly

~

Warm pan-fried Landais duck liver, Victoria pineapple; Alsace bacon

~

Plancha-seared Scottish lobster, cardamom, ginger and Romano pepper jus

~

Soft poached free-range hen's egg, watercress; fresh walnuts

~

Poached fillet of brill, Native oyster, wasabi and cucumber

~

Corn-fed Anjou squab, celeriac "Sauerkraut"; red wine juniper sauce

~

Farmhouse cheeses from France and Great Britain made in the traditional way

~

Exotic fruit soup with a Kalamansi sorbet

~

Bitter coffee panna cotta; crunchy hazelnut praline, coffee anis "crème glacée"

~

Café "Pur Arabica", petits fours et chocolats du Manoir



menus gourmand £110

Please select one set menu for all of your guests. Available for lunch or dinner.

MENU ONE	MENU TWO	MENU THREE	MENU FOUR
<p>The seven course Menu Gourmand gives you the opportunity to savour Raymond Blanc's seasonal specialities. It features the best nature can provide for the time of the year. Those of you selecting this menu will be advised of the dishes two weeks prior to your celebration.</p> <p>A seasonal vegetarian menu is also available.</p>	<p>Assiette apéritive ~ Plancha-seared tuna loin, fennel salad; soy and ginger dressing ~ Risotto of wild mushrooms, truffle cream ~ Roasted Orkney sea-scallop, cauliflower purée; curry oil ~ "Aberdeen Angus" beef fillet, grilled shallots and red wine jus ~ Farmhouse cheeses from France and Great Britain made in the traditional way ~ Fresh mango soup; banana and passion fruit sorbet ~ Hot "Guanaja" chocolate fondant with Amaretto cream, pistachio ice-cream ~ Café "Pur Arabica", petits fours et chocolats du Manoir</p>	<p>Assiette apéritive ~ Salad of baby beetroots, horseradish cream and mustard leaves ~ Parfait of duck liver, spiced pear chutney; toasted country bread ~ Icelandic cod, mussel and saffron soup; garlic rouille ~ Roast partridge, smoked mashed potatoes, caramelised salsify; redcurrant jus ~ Farmhouse cheeses from France and Great Britain made in the traditional way ~ "Petit pot de crème" ~ Pineapple sunflower, Piña Colada sauce and spiced cherries ~ Café "Pur Arabica", petits fours et chocolats du Manoir</p>	<p>Assiette apéritive ~ Confit of duck liver, quince purée; aged balsamic vinegar gelée ~ Seared Scottish langoustine tails, tender leeks and truffles ~ Pan-fried red mullet, squid, salt cod brandade, bouillabaisse jus ~ Roast loin of "Highland" venison, sauce "Aigre doux" with bitter chocolate, chestnuts, celery and chicory ~ Farmhouse cheeses from France and Great Britain made in the traditional way ~ "Kaffir" lime leaf and coconut tapioca, passion fruit and banana sorbet ~ Tiramisu flavours; cocoa sauce and cream, coffee bean ice-cream ~ Café "Pur Arabica", petits fours et chocolats du Manoir</p>

five course menus £95

Please select one set menu for all of your guests. Available for lunch or dinner.



MENU ONE	MENU TWO	MENU THREE
Assiette apéritive ~ Filet de thon à la "Plancha", salade de fenouil; sauce au soja et gingembre <i>Plancha-seared tuna loin, fennel salad; soy and ginger dressing</i> ~ Foie gras de canard poêlé, salade de cresson et pommes, vinaigrette aux noisettes <i>Pan-fried duck liver, watercress salad and apple, spiced black pudding, roasted hazelnut dressing</i> ~ Filet de turbot braisé, poireaux, jus infusé au vermouth <i>Braised fillet of Cornish turbot, tender leeks, vermouth scented juices</i> ~ Filet d'agneau rôti, légumes du jardin et jus de cuisson <i>Slow roasted loin of organic lamb, garden vegetables, roasting juices</i> ~ Soufflé au caramel, glace aux pruneaux et à l'Armagnac <i>A caramel soufflé with an Armagnac and prune ice-cream (for parties of up to 30 guests)</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Soufflé au "Vieux Lille", salade de pommes et céleri; vinaigrette à l'huile de noix <i>"Vieux Lille" cheese soufflé, apple and celery salad; walnut dressing</i> ~ Risotto aux fruits de mer, safran, fenouil et persil <i>Risotto of fresh shellfish, saffron, fennel and parsley</i> ~ Poivron doux rôti, taboulé, artichauts confits, sauce épicée <i>Roasted sweet Romano pepper, taboulé, artichoke confit, spiced pepper jus</i> ~ Suprême de volaille poché, jus de truffes crémeux; poireaux et topinambours <i>Poached organic chicken breast, truffle cream sauce; leeks and Jerusalem artichokes</i> ~ Vacherin à l'ananas; sauce Piña Colada <i>Pineapple "Vacherin"; Piña Colada sauce</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Salade de pommes et menthe fraîche, vinaigre balsamique <i>Salad of apple, fresh mint, balsamic vinegar</i> ~ Ravioli d'œufs de caille, épinards, Parmesan et truffes noires; jus de volaille et beurre meunière <i>Ravioli of quail egg, spinach, Parmesan and black truffle, nut brown butter.</i> ~ Pomme de ris de veau caramélisé, purée de céleri-rave; noisettes grillées <i>Caramelised veal sweetbreads, celeriac purée; toasted hazelnuts</i> ~ Filet de daurade et jus de bouillabaisse, fricassée de calamars et brandade de morue <i>Roasted sea bream fillet, baby squid, salt cod; bouillabaisse jus</i> ~ Fondant au chocolat "Guanaja", crème d'Amaretto; glace à la pistache <i>Hot "Guanaja" chocolate fondant, Amaretto cream and pistachio ice-cream</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir

With all the menus, we will cater for individual dietary requirements and provide a suitable seasonal alternative. A plated selection of farmhouse cheeses can be served as an extra course at £11.00 per person.



four course menus £85

Please select one set menu for all of your guests. Available for lunch or dinner.

MENU ONE	MENU TWO	MENU THREE
Assiette apéritive ~ Oeuf de Poule, Topinambours, "Jambon Jabugo" <i>Coddled Wytham Farm free-range hen's egg, our garden Jerusalem artichokes, Jabugo ham</i> ~ Risotto de champignons sauvages, crème de mascarpone <i>Risotto of wild mushrooms, Mascarpone cream</i> ~ Filet de flétan rôti aux aromates, fenouil caramélisé, vinaigrette aux agrumes <i>Roast aromatic halibut, caramelised fennel; citrus vinaigrette</i> ~ Mousse légère au chocolat "Araguani", praline; croustillant glace aux grains de café <i>Light "Araguani" chocolate mousse, crunchy praliné; coffee bean ice cream</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Saint-Jacques à la "Plancha", purée d'endives et celeri-rave <i>"Plancha" seared scallop, chicory and celeriac purée</i> ~ Filet de tubotin grillé, couscous au citron, sauce épicée <i>Grilled Cornish turbot, lemon couscous, spiced pepper jus</i> ~ Foie de veau poêlé, endive caramélisée et jus au vinaigre de Xérès et raisin <i>Pan-seared calves liver, caramelised chicory, sherry vinegar and raisin sauce</i> ~ Tarte caramélisée au citron et son sorbet <i>Caramelised lemon tart and its own sorbet</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Terrine de foie gras aux coings, gelée au vieux vinaigre balsamique <i>Confit of duck liver, quince purée, aged balsamic vinegar jelly</i> ~ Salade de crabe, gelée de pamplemousse et gingembre, caviar d'Osciètra <i>Salad of Cornish crab; grapefruit and ginger jelly, Oscietra caviar</i> ~ Suprême de canard 'Gressingham', navets blanc; foie gras sauce <i>Roasted Gressingham duck breast, turnips and mustard greens; duck liver sauce</i> ~ Soufflé à la pistache et sorbet au cacao amer <i>A bitter cocoa sorbet in a pistachio soufflé (for parties of up to 30 guests)</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir

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three course menus £65

Please select one set menu for all of your guests. Available for lunch or dinner.

MENU ONE	MENU TWO	MENU THREE
Assiette apéritive ~ Risotto de potiron et châtaignes, poêlée de cèpes et jambon cru Jabugo <i>Risotto of "Ironbark" pumpkin and chestnuts, wild mushrooms; Jabugo ham</i> ~ Culotte d'agneau rôtie, légumes d'hiver et purée d'ail doux <i>Roasted rump of Somerset lamb, winter vegetables, sweet garlic purée</i> ~ Millefeuille croustillant au caramel, sauce caramel et citron <i>A caramel millefeuille; lemon butterscotch sauce</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Bisque de crabe, gingembre et citronnelle, caviar d'Osciette <i>Bisque of Cornish crab, scented with lemongrass and ginger, Oscietra caviar</i> ~ Panse de porc braise, choucroute de céleri-rave et purée de coing <i>Slow braised, crispy "Old Spot" pork belly, celeriac "Sauerkraut"; quince purée</i> ~ Flan au chocolat "Caraïbe"; glace aux grains de café <i>Melting "Caraïbe" chocolate flan; coffee bean ice-cream</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir	Assiette apéritive ~ Parfait de volaille et de foie gras, chutney de poires aux épices et pain au levain grillé <i>Parfait of duck liver and chicken liver; spiced pear chutney; toasted sour dough bread</i> ~ Filet da barbue, fregola aux agrumes; jus au vin rouge <i>Roast aromatic brill, citrus fregola, sweet onion purée; red wine jus</i> ~ Tarte de demoiselles Tatin, glace à la vanille <i>Apple "Tarte Tatin" with vanilla ice-cream</i> ~ Café "Pur Arabica", petits fours et chocolats du Manoir

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le **manoir**
AUX QUAT'SAISONS

LE MANOIR AUX QUAT' SAISONS
CHURCH ROAD
GREAT MILTON
OXFORD OX44 7PD
UNITED KINGDOM

TELEPHONE
01844 278881

INTERNATIONAL TELEPHONE
++44 1844 278881

FAX
01844 278847

E-MAIL
LEMANOIR@BLANC.CO.UK

WWW.MANOIR.COM

*Traditions
&
Qualité*

