

HOMAGE TO
Raymond Blanc
AT DARBY'S

WELCOME DRINK

Rose petal sbagliato



“When we opened the London Cocktail Club in 2010, Raymond fell in love with this drink, & with pride, it made its way to Le Manoir’s own drinks list.”

JJ GOODMAN

FIRST COURSE

Warm crab custard of the shells, lightly steamed crab & grilled seaweed

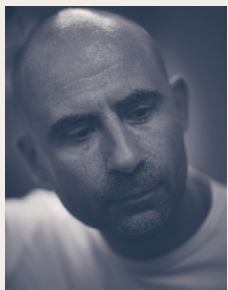


“My favourite recipe from my time at Le Manoir was the crab & shellfish bisques. It’s much lighter & cleaner than any other bisques I’ve tried since, from restaurants all over the world. I’m using all parts of the crab for this dish; an ethos that runs strongly through everything that’s done at Le Manoir.”

JAMES GOODYEAR

SECOND COURSE

Escargots braisé à la bourguignon, Italian meatball, potato espuma



“The first thing I will look for in my menu is a snail dish... chef loves them... & hopefully there is enough flavours & textures here to make him smile.”

ÉRIC CHAVOT

THIRD COURSE

Icelandic langoustine, ginger, sesame, cauliflower textures



“The biggest live langoustines would arrive at least three times a week at Le Manoir having been caught from the ocean only hours before. Once you’re exposed to something like that, it stays with you. It inspired my obsession to always work with the best & freshest ingredients, & it’s something I champion now in my home in Iceland.”

AGNAR SVERRISSON



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FOURTH COURSE

Breaking Bread

Heritage grain sourdough & cultured butter, iron-aged coppa, fennel seed salami, pâté de campagne, spring preserves, duck liver parfait, Madeira & truffle



“What I learnt from Raymond is the true craft & skill necessary for the foundations of great food. Like building a house, a menu starts with the best ingredients, & through skilled craft, you can create something solid with heart & soul. What seems simple on the plate with few ingredients is truly complex & thoughtful, where the work began in the field, & the soil, & in an understanding of the environment.”

ROBIN GILL

FIFTH COURSE

La Morille

Stuffed morel mushroom,
green asparagus & Gewürztraminer

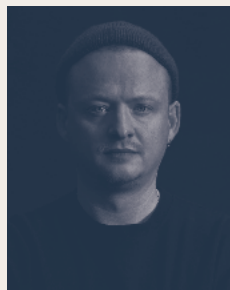


“A modernisation of one of Raymond’s classics: ‘Panache de pointes d’asperges et morilles fraîches au marg de Gewürztraminer’. It’s a celebration of the first asparagus spears & fresh morels after a long winter.”

LUKE SELBY

SIXTH COURSE

Cornish turbot & white asparagus, cherry blossom, turbot head & lobster butter

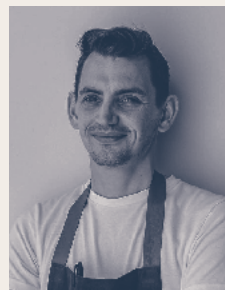


“This dish reflects on a lightbulb moment I had at Le Manoir: the first time I made & tasted the bouillabaisse. A staple at the restaurant. The freshness & clarity of flavour blew me away. The method & understanding of fresh & clean-tasting sauces has stuck with me ever since. This is my version of that classic sauce. And my homage to chef!”

JAMES MURRAY

SEVENTH COURSE

Lavender & gariguette strawberry, candied green pine & spruce tip



“The inspiration? The lavender path at Le Manoir. A path the chefs walked every day in & out of work. The smells of lavender always remind me of that time in my career.”

RICHARD PHILLIPS



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