

## **SEVEN STARS IN ONE WEEK: THE PASS AT SOUTH LODGE HOTEL**

### **Richard Davies**



**The Bybrook Restaurant**  
**Manor House Hotel, Castle Combe, Nr Bath, Wiltshire SN14 7HR**  
[www.manorhousehotel.co.uk](http://www.manorhousehotel.co.uk)

### **The Richard Davies experience**

#### **Flavours of the 'Waldorf Salad'**

**Tortellini of Salcombe bay crab, sweet corn and lemongrass velouté**

**Pressed terrine of duck three ways, Monbazillac jelly, toasted brioche**

**John dory, lobster, mango and baby gem fricassee, lobster emulsion**

**Herb crusted cannon of Brecon lamb, truffled potato galette, roast salsify, basil scented jus**

**Pink grapefruit jelly and granite, yoghurt e'spuma**

**Mint mousse, hazelnut biscuit, strawberry sorbet and juice**

### **About the Chef**

**Richard Davies is the Executive Chef at The Bybrook Restaurant , Manor House Hotel and was awarded a Michelin Star in 2009. Before joining the Manor House, Richard worked for one year at the Sawyards Restaurant, Storrington, West Sussex where he achieved his first Michelin Star within 5 months.**

**The Bybrook Restaurant is named after the river crossing the estate and this elegant restaurant affords some of the finest views across stunning gardens and woodland.**

**Richard has a passion for seasonal, fresh local produce and a drive to support the best local and regional suppliers in and around Wiltshire – this works hand in hand with new cooking techniques and capturing each season's delicious, unique flavour. Richard can often be found planning and helping to plant the Vegetable Patch and Kitchen Garden so that it's bursting with flavoursome and interesting produce.**