

## Relaxed Dining at the Manor Hotel Datchet

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Close to Datchet station and the River Thames, the hotels date back to the late Victorian era and is conveniently on the Windsor sightseeing bus route. The owners are the MG Hotels Group who are based in Henley-on-Thames. They have recently completed an extensive renovation, creating a contemporary four-star boutique hotel, while still retaining many of the Victorian features and wood beamed ceilings.

The contemporary styling has been designed to provide a relaxing atmosphere, especially in the bar area, where modern leather settees and chairs surround a very welcoming open fireplace. The Brasserie serves food throughout the day from breakfast and my wife and I were given a friendly welcome by the staff when we arrived for dinner on the Friday evening.

Restaurant Manager Atul Joshi introduced us to the extensive menu which embodies French and Italian influences including such classic dishes as cassoulet and lobster tagliatelli as well as British favourites. We learnt that all the dishes are freshly prepared on the premises by a team of in-house chefs, using locally sourced ingredients wherever possible. You also have flexible dining options of eating in the restaurant or in the relaxed atmosphere of the bar area.

I chose the Goats Cheese tart with caramelised onions for my first course followed by a main course special of Red Snapper while my wife decided on the Dorset Crab Cakes with lemon grass and coriander followed by Salmon Fillet with asparagus spears . Each dish was presented with style and we could immediately savour the flavours of the ingredients.

The wine list in the Brasserie and Bar features wines from all over the World and are reasonably priced between £13 and £30 per bottle. Our host Atul prided himself on his knowledge of the wines on offer. He carefully selected the ideal wine to complement each menu item and he was spot on with his choices! Tempted by the reasonably priced desserts, I opted for the apple pudding while my wife chose the chef's special Creme Brulee.

We both agreed that the three tasty courses represented excellent value for money and we plan to return there soon for Sunday lunch, some browsing in the boutiques and antique shops and a stroll along the Thames. Before we left Atul offered us a tour of the hotel and we discovered there are a full range of function rooms available from a wedding suite down to smaller rooms suitable for private dinners and offsite company Board meetings. A lunch at the restaurant can be combined with an afternoon sightseeing and shopping in Windsor.

Contact information:

The Brasserie and Bar at the Manor Hotel, Datchet, SL13 9EA near Windsor.

To make a reservation call 01753-543442 or visit the Manor Hotel website