



## One Day Cookery Course

# MENU 2022

Starting at 10am with a welcome drink, tasters & an introduction to the gastronomy of the amazing Perigord Noir

### Starter

Individual warm Cabecous goats cheese and roast garlic tartlet served with a fresh local seasonal salad, fresh garden herbs and a regional chestnut honey, mustard and walnut dressing.

### Main Course \* (vegetarian option below)

Confit duck leg, wild cèpe and red onion warm terrine served with a wild chestnut, cèpe and mushroom velouté and local seasonal vegetables.

### Dessert

Lindt Fondant au chocolat with white chocolate centre served with fresh seasonal fruits and chantilly cream.

### \*Vegetarian Option

Mushroom, wild cèpe, herb and risotto rice timbale served with a chestnut and mushroom velouté and local fresh seasonal vegetables