



One Day Cookery Course

MENU 2023

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

Starter

Goat's cheese and chestnut velouté served with crunchy apple and toasted walnuts

Main Course * (vegetarian option below)

Honey glazed pan seared gésiers served in a puff pastry vol-au-vent with seasonal vegetables or seasonal salad and a honey, mustard and walnut dressing.

Dessert

Traditional Crème Brûlée.

*Vegetarian Option

Mushrooms, wild cèpes and red onion in a herb cream sauce served in a puff pastry vol-au-vent with seasonal vegetables or seasonal salad and a honey, mustard and walnut dressing