



Evening Menu

A Taste of Summer

Apéros on the terrace

Radishes with butter & salt
Puff pastry twists with herbs
Olives marinated with lemon zest
A glass of Pineau des Charentes

Starter

Pea & mint velouté with a swirl of cream
with fresh bread
A local, light white wine

Main Course

Breast of chicken ballotin with thyme & garlic
New potatoes with parsley
Garden green beans
A small carafe of our house red

Dessert

Homemade strawberry sorbet with buttery shortbread
A soft rosé

To complete your evening

Tea or Coffee served with a selection of our favourite petit
fours



Evening Menu

Flavours of the Périgord

Apéros on the terrace

Mini gougères filled with walnut cream – a
Dordogne twist on the classic cheese puff.
A glass of Crémant de Bordeaux

Starter

Local Cabécou Goat's cheese served warm with
honey and walnuts
A local, dry white wine

Main Course

Confit of Duck legs
Pommes Sarladaises
Courgette ribbons in vinaigrette
A small carafe of Pécharmant

Dessert

Cherry clafoutis with homemade cherry gelato
A glass of Monbazillac

To complete your evening

Tea or Coffee served with a selection of our own petit
fours



Lunch Menu

First Course

Smoked salmon & avocado salad
Sliced baguette

Second Course

Pepper stuffed with puy lentils and
mushroom ragout
Garden salad

Something Sweet

Almond peach cake
served with
White wine & peach sorbet

To Drink

Home made elderflower spritz
Tea/Coffee

