



One Day Cookery Course

MENU 2024

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

Starter

Local Cabecou goats cheese soufflé in a creamy herb sauce, served with a dressed green salad

Main Course * (vegetarian option below)

Small farm reared magret duck breast cooked sous vide with rosemary, thyme and garlic, pan seared with a creamy cèpe and peppercorn sauce and served with seasonal market vegetables or crispy salad

Dessert

Classic profiteroles filled with crème pâtissière, and topped with a warm chocolate sauce and toasted almonds.

*Vegetarian Option

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