



Half Day Cooking Course

MENU 2022

Starting at 10am with a welcome drink

Main Course *

Warm Pithivier filled with duck rillettes, cèpe and mushroom duxelle served with a seasonal salad regional chestnut honey, mustard and walnut dressing and pan seared confit gésiers.(optional)

Dessert

Madame Innes's frozen lemon mousse served with a spiced spéculos biscuit base and a local seasonal fruit coulis.

VEGETARIAN OPTION:

Warm puff pastry Pithivier filled with Meyrals goats cheese, red onion, wild chestnuts and fresh herbs served with local seasonal salad, regional chestnut honey, mustard and walnut dressing.