



Half Day Cookery Course

MENU 2024

Main Course * (vegetarian option below)

Locally produced duck confit parmentier topped and baked with potato and fruity Comte cheese served with a cream & monbazillac sauce, served with seasonal vegetables or crispy salad

Dessert

Perfect every time warm orange fondant au chocolat with a white chocolate centre served with a creamy fruit espuma or ice-cream.

*Vegetarian Option

Seasonal vegetable parmentier topped and baked with potato and fruity Comte cheese served with a cream & monbazillac sauce, served with seasonal vegetables or crispy salad