

CHÂTEAU *Living*

'A VERY FULL TART!' ~ CREAMY TART FILLED
WITH MIXED ROASTED VEGETABLES & CHEESES



HERBY TOMATO COUSCOUS & QUINOA SALAD



CURRY CHICKPEA SALAD WITH MANGO & SPINACH
AND DRESSED GREEN LEAVES



CHEESE BOARD WITH CONFITURE



APPLE OLIVE OIL CAKE WITH MAPLE ICING

On Arrival

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FRESH LOCAL FRENCH BREAD & CROISSANTS
WITH HOMEMADE JAMS



FRESH FRUIT PLATTER
TEA-SOAKED AGEN PRUNES
TOASTED GRANOLA À LA MAISON
WITH CREAMY GREEK YOGHURT



LOCAL CHARCUTERIE & BOILED EGGS



FRESH FRUIT JUICES,
TEA & COFFEE

Breakfast

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SANDWICHES ON FRESH LOCAL BREAD:
SALMON & CUCUMBER
BEEF & HORSERADISH
EGG MAYONNAISE & CRESS



HOMEMADE SCONES,
THICK CREAM & FRUIT CONFITURE



A CHOICE OF DELICIOUS
HOME-BAKED CAKES



A SELECTION OF TEAS
SPARKLING ELDERFLOWER CORDIAL
OR HOMEMADE LEMONADE

Afternoon Tea

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Living

LOCAL CHEESES WITH RED ONION MARMALADE
CHARCUTERIE SELECTION



MARINATED MOZZARELLA WITH SWEET TOMATOES
RED PEPPER HUMMUS
OLIVES & PICKLES
DRESSED GREEN LEAVES WITH PEAS & FAVA BEANS



FRESH BREAD
MAPLE & OLIVE OIL CAKE



HOMEMADE SCONES,
THICK CREAM & FRUIT CONFITURE

Grazing Platter

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CRUSTY SHRIMPS WITH 'BAYONNE' HAM, SLOW COOKED TOMATOES,
SMOKED PAPRIKA & BREADED FETA



DUCK CONFIT 'PARMENTIER', SWEET POTATOES & RED WINE,
CRUNCHY VEGETABLES 'PARMEGGIANO'



GLAZED SALMON, SPICED EGGPLANT CAVIAR
& PRESERVED LEMON



ROASTED APPLES WITH CALVADOS, WALNUT NOUGAT
& SALTED CARAMEL BUTTER SAUCE

Dinner One

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MARINATED SALMON WITH LOBSTER OIL,
MANGO & BASIL,
CURED HAM SHAVINGS



CHICKEN BALLOTINE STUFFED WITH PRAWNS,
BISQUE SAUCE & GLAZED VEGETABLES



GRIDDLED PRAWNS WITH LIME 'COMBAWA',
FRESH CRUNCHY RATATOUILLE, BASIL



CARAMELISED PINEAPPLE, COFFEE/RHUM
& CARDAMOM, HAZELNUT 'STREUZEL'

Dinner Two

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PAN-SEARED FOIE GRAS,
DATE & ONION PASTILLA,
CINNAMON & SAFFRON FLAVOURED JUS



CHICKEN BALLOTINE STUFFED WITH PRAWNS,
BISQUE SAUCE & GLAZED VEGETABLES



SEARED SCALLOPS,
'BLACK' CALAMARI RISOTTO,
HERBS & CONFIT TOMATOES



MELTED DARK CHOCOLATE 'FONDANT',
PEANUT BUTTER & BLACK SESAME,
TONKA BEANS RASPBERRIES

Dinner Three

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SEASONAL SALAD OF FIGS
WITH CHAR-GRILLED ONIONS,
TOASTED HAZEL NUTS,
MIXED HERBS & LEAVES



'THE BEST COQ-AU-VIN' ~ A FRENCH CLASSIC
'BUTTERY' NEW POTATOES
SEASONAL VEGETABLES



CHEESE BOARD WITH CONFITURE



BLUEBERRY & KIRSCH ICE-CREAM
& CARDAMOM SHORTBREAD BISCUIT

Casual Dinner