

Gastronomique Evening – Languedoc Roussillon
Wednesday 26th May – 5 Courses £24.90

Soupe à l'ail "aigo boulido"

Cream of garlic soup

Boles de picota

Pork and beef meatballs with Parma ham, cinnamon and cayenne pepper

Salade de fèves et fromage de chèvre

Vine plum tomato, goat cheese, broad bean and watercress salad

Moules farcies

Stuffed mussels with tomato, dill, garlic and brioche crumbs

Poitrine de pigeon sauce Corbières

Seared pigeon breast with juniper berry and Corbières sauce and spring greens

Magret de canard aux asperges

Seared duck breast with English asparagus

Cassoulet

Traditional dish with pork, wild boar, haricot beans, garlic, rosemary and thyme

Boeuf gardianne avec courgette farcie

Braised Beef shin in red wine, flavored with orange and lemon served with stuffed courgettes

Feuilleté de loup de mer

Sea bass baked in filo pastry with tomato, leeks and white wine, lemon and chervil

Tian de légumes aux amandes

Spring vegetable flan with aromatic almonds & red pepper coulis

Roquefort, Banon and Pélardon fromages with chutney, grapes and celery

Tarte aux abricots

Sweet pastry filled with crème patissière and baked apricots

Crème catalane

Baked cream with lemon, vanilla and fennel seeds

Cake au citron

Sticky lemon cake with crème anglaise