

FRENCH COUNTRY COOKING AT L'AGE BASTON

SAMPLE MENU 2

LUNCH

Leek and ham mornay

(Leeks, ham and cheese with a twist)

Salade des pommes et celeriac

(Crisp apple and celeriac salad with cashew nuts, chervil, parsley and home-made mayonnaise)

Salade de fraise, pastek et fromage frais du chevre

(Watermelon, strawberries and fresh goat's cheese)

Cheese from the board

Mousseline au chocolate

(Simple but lovely dark chocolate gateau made with light potato flour)

With local Rosé de St Sornin

Coffee, Teas, Tisanes

DINNER

Soufflé d'épinard

(Light and fluffy soufflé entree with spinach, gruyere cheese and a hint of nutmeg)

Jalousie de porc a l'Age Baston

(Delicious pork and pastry dish with leeks and sage and cream)

Cheese from the board - Bleu d'Ecausses, St Albray, Tomme de Montagne

Tart au citron (Recipe)

(One of our all-time favourites – astringent lemon, buttery filling and melting pastry)

With Bordeaux Rouge,

Sauvignon Blanc

Coffee, Teas, or Tisanes