

FRENCH COUNTRY COOKING AT L'AGE BASTON

SAMPLE MENU 3

LUNCH

Oeufs pochés a la bourguignon

(Spectacular version of poached eggs in red wine)

Salade vert du potager

(Fresh, green leaf salad from the garden)

Salade Rouge

(red apples, red grapes, fut du chene lettuce, endives, orange and lemon oil-dressing)

Cheese from the board

Fromager Charentaise

(Traditional, local speciality –light pastry tart with fresh goat's cheese and vanilla)

With local Rosé de St Sornin

Coffee, Teas, Tisanes

DINNER

Pate de porc au sauge et genievre

(Fresh pressed Pork pate with sage and juniper berries)

Lapin chasseur (Recipe)

(Classic country casserole of rabbit, duck and pork in white wine and stock)

Cheese from the board - Bleu D'Auvergne, Ossau Iraty, St Nectaire

Poire Williams et sorbet de cassis

(Pears poached in spiced rosé wine & served with blackcurrant sorbet made from local fruit)

With Bordeaux Rouge,

Sauvignon Blanc

Coffee, Teas, or Tisanes