

## *DINING @ GUIRAUDE - 2015*

For guests who are seeking relaxing evenings where no-one need drive or if you want to celebrate a special occasion such as a birthday or anniversary, we offer an informal and personal dining option. Meals can be for an entire family/group or later in the evening for the adults alone.

This is normally provided by Alistair who is the chef for our Maison d'hôte guests and the groups that stay on a full board basis. His love of cooking over many years whilst in 'corporate life' included private dinners and special celebration events. He also attended all 3 levels of the cookery school at Le Manoir aux Quat' Saisons (Raymond Blanc, Oxford, UK) from 1998 to 2001. More recently, he has been at the Waterside Inn cookery school with 3-star Michelin chef Alain Roux and the Anantara Thai cookery school.

- \* menus can be mixed, with the price adjusted accordingly
- \* special options such as vegetarian or other dietary requirements eg gluten free (coeliac), are easily catered for
- \* for groups of 10 or more, possible to offer a choice for each course
- \* additional courses can be added or gastronomic 6 or 8 course tasting menus designed by arrangement
- \* all food is freshly prepared using fresh seasonal produce wherever possible
- \* all main courses are garnished with 3 vegetable dishes, including potatoes or rice.

***Special requests*** – if you have any favourite dishes/foods please ask Alistair to design a menu for you.

### ***Price***

- \* menu prices based on all diners in the same group having the same choice
- \* price includes your choice of menu from the sample overleaf, selection of bread, table laid, waiter/waitress service, table cleared and washing up of all crockery for meal courses, just leaving you the final glasses!
- \* supplement for cheese course – 7 euros per person (choice of 3 regional cheeses).
- \* special prices for children or separate children's menus are also available

### ***Wines***

All menus include quality wine, a glass per person with each course. All our wines are sourced from independent Chateaux in the South West and Languedoc Roussillon regions, many unavailable outside of France. We will consult you about personal preferences and styles and select appropriate wines to match your food choices. Each wine will be accompanied by a short explanation and tasting notes to introduce you to the Regions. Janine is the resident qualified wine connoisseur! As an Associate of the Institute of Wine and Spirits and a WSET Diploma graduate she is also a Certified Wine Educator for the Wine and Spirits Education Trust (WSET). For those who are interested, formal tutored tasting sessions and visits to Châteaux can also be arranged.

<b>Menu A</b>	<b>Menu B</b>	<b>Menu C</b>
Tomato consommé with essence of basil  <i>Consommé de tomates d'été parfumé au basilic (en saison)</i>	Spicy Thai salad with prawns  <i>Salade Thai aux crevettes</i>	Large baked mushrooms with tomato and grilled St Maure goats cheese  <i>Champignons rôtis avec chèvre chaude St Maure</i>
Free range chicken with a creamy tarragon sauce  <i>Poulet fermier sauce estragon et crème</i>	Thai green chicken curry (can be mild or spicy)  <i>Curry de poulet Thaïlandaise</i>	Roasted fillet of pork with a sage and shallot stuffing served with an apple and Calvados sauce  <i>Filet de porc farci suage et échalotes, sauce calvados</i>
Poached pear in Maury wine or brioche and butter pudding  <i>Poire au vin Maury ou « pudding » brioche et beurre</i>	Cocktail of tropical fruits flavoured with a lychee liqueur  <i>Soupe de fruits exotiques à la liqueur de litchi</i>	Fresh peach halves baked in Muscat wine, cinnamon and vanilla  <i>Pêche rôti vin muscat</i>
42€ includes wine/vin inclus	42€ includes wine/vin inclus	42€ includes wine/vin inclus
<b>Menu D</b>	<b>Menu E</b>	<b>Menu F</b>
Tart of roasted mixed peppers  <i>Tarte aux poivrons rôtis</i>	Scallop mousse with a saffron butter sauce  <i>Mousse de coquilles St Jacques au beurre safran</i>	Warm salad of fresh broad beans, artichokes, rocket and smoked duck with a nutty vinaigrette  <i>Salade tiède de fèves, artichauts, roquette et magret fumé, vinaigrette à l'huile de noisette</i>
Braised beef in a rich red wine sauce and caramelised balsamic onions  <i>Bœuf braisé au fumet de vin rouge</i>	Breast of duck with a bitter cherry sauce  <i>Magret de canard sauce cerises aigre doux</i>	Roasted cod fillet, tomato confit sauce, crispy air dried ham  <i>Dos de cabillaud, sauce tomates confits, jambon de pays grillé</i>
Chocolat mousse or seasonal fruit crumble  <i>Mousse au chocolat ou crumble aux fruits de saison</i>	Individual Raspberry Pannacotta pudding with a raspberry coulis  <i>Panna Cotta framboise</i>	Chocolate mousse cake flavoured with a light blackcurrant liqueur  <i>Truffière de chocolat</i>
42€ includes wine/vin inclus	48€ includes wine/vin inclus	48€ includes wine/vin inclus

<b>Menu G</b>	<b>Menu H</b>	<b>Menu Manoir</b>
<p>Fillets of red mullet with a tagliatelle of cucumber and confit tomatoes</p> <p><i>Filet de rougets, tagliatelle de concombre, confit tomate</i></p>	<p>Chef's special terrine (fish, meat or vegetable)</p> <p><i>Terrine maison (poisson, viande ou legumes)</i></p>	<p>Diced garden vegetables and smoked trout bound in a light mayonnaise topped with crème fraiche served with sliced avocado</p> <p><i>Tartare de légumes et truite fumée, à l'émince d'avocat</i></p>
<p>Free range chicken breast stuffed with apricot and almond served with a Madeira sauce</p> <p><i>Poulet fermier farci abricot &amp; amandes et sauce Madère</i></p>	<p>Pan fried Sea Bream with roasted artichokes, confit tomatoes and a pesto dressing</p> <p><i>Dorade royale, artichaut, tomate et pesto</i></p>	<p>Fillet of beef served with a red wine jus</p> <p><i>Filet de bœuf jus vin rouge</i></p>
<p>French caramelised apple tart</p> <p><i>Tarte Tatin</i></p>	<p>Lemon meringue pie</p> <p><i>Tarte au citron meringuée</i></p>	<p>'Crêpes Suzette' with orange and Cointreau</p> <p><i>Crêpes au beurre d'oranges façon Suzette</i></p>
48€ includes wine/vin inclus	48€ includes wine/vin inclus	54€ includes wine/vin inclus
<b>Menu Guiraudé</b>	<b>Menu Classique</b>	<b>Végétarien</b>
<p>Rich white bean soup with truffle oil</p> <p><i>Velouté d'haricots blancs et huile de truffe</i></p>	<p>Seafood pancakes (prawns and scallops) (can be done with mushrooms and chestnuts for winter option)</p> <p><i>Crêpes fruits de mer (ou champignons et châtaigne)</i></p>	<p>Diced vegetables in a light mayonnaise topped with crème fraiche and served with sliced avocado <u>or</u> roasted mixed pepper tart</p> <p><i>Tartare de légumes, à l'émince d'avocat ou Tarte aux poivrons rôtis</i></p>
<p>Sea bass with a pink champagne and chive sauce</p> <p><i>Filet de bar sauce champagne rosé et ciboulette</i></p>	<p>Rack of lamb Provençale with a port and rosemary jus</p> <p><i>Carré d'agneau Provençale sauce port et romarin</i></p>	<p>Baked round courgettes with a red pepper coulis <u>or</u> braised chicory with Calvados sauce <u>or</u> green Thai mushroom curry</p> <p><i>Courge ronde rôtie sauce poivron rouge ou Endive braisé, sauce Calvados ou Curry Thai champignons</i></p>
<p>Summer fruits in a muscat wine jelly</p> <p><i>Vin de muscat en Gelée aux fruits d'été</i></p>	<p>Summer fruit soufflé</p> <p><i>Soufflé aux fruits d'été</i></p>	<p>Dessert to be chosen from menus A to H</p> <p><i>Dessert au choix menus A – H</i></p>
54€ wine/vin included	54€ wine/vin included	42€ wine/vin included