

# 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*

# CHÂTEAU *Living*

FRESH LOCAL FRENCH BREAD & CROISSANTS  
WITH HOMEMADE JAMS



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



LOCAL CHARCUTERIE & BOILED EGGS



FRESH FRUIT JUICES,  
TEA & COFFEE

# *Breakfast*

# CHÂTEAU *Living*

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*

# CHÂTEAU *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

# *Grazing Platter*

# CHÂTEAU *Living*

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*

# CHÂTEAU *Living*

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*

# CHÂTEAU *Living*

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*

# CHÂTEAU *Living*

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*