

Bien-être @ LA COUR DU VERGER



Menu: Dinner, Saturday 20th February, 2016

Starter - Moules Marinière and Warm Crusty Bread

Main Course - Oven Baked Salmon, with Creamy Mash Potato & Steamed Broccoli, served with Champagne Beurre Blanc sauce

Cheese Course - A selection of cheeses:

- *Coulommiers au Lait Cru from Renard Gillard*
- *Brillat-Savarin de Bourgogne Affiné*
- *Roquefort Cave Des Templiers*

Dessert - Clafoutis aux Pruneaux à l'armagnac, served with Italian Mascarpone Cream

Coffee, teas etc.

Menu, Sunday 21st February, 2016:

Breakfast

Continental Breakfast, with eggs of your choice (fried or scrambled, on sourdough toast)

Lunch

We do not normally serve lunch. However, if there is inclement weather or you intend to stay within the Manoir and you require a light lunch, please let us know after breakfast. We will do our best to make you something delicious!

Dinner

Starter - Warm Goat's Cheese Salad

Main Course - Coq au vin, served with seasonal vegetables

Cheese Course - A selection of cheeses:

- *Coulommiers au Lait Cru from Renard Gillard*
- *Brillat-Savarin de Bourgogne Affiné*
- *Roquefort Cave Des Templiers*

Dessert - Curious Spicy Molasses Cake, with Candied Orange Peel, served with Italian Mascarpone Cream

Coffee, teas etc.

Menu, Monday 22nd February, 2016:

Breakfast

Continental Breakfast, with eggs of your choice (fried or scrambled, on sourdough toast)

Dinner Times:

Dress code is smart casual for evening meals and unless otherwise arranged, dinnertime is 8pm.

A Treat:

You will find something special in the two small, white Asian containers in your room.

We hope that you have a relaxing and memorable stay with us!

Ralph & Stuart

