

FRANCE

Starters

Soupe au pistou

(A rustic soup of courgettes, carrots and parsley topped with pistou)

OR

Quiche Lorraine

(A traditional quiche with smoked bacon, onions and thyme, originating from Nancy in France)

OR

Rillettes de Tours

(Shredded local pork, slowly braised, potted and chilled with rosemary butter. Served with croustade)

Mains

Coq au vin

(Succulent pieces of chicken slowly cooked in red wine, accompanied by potatoes, streaky bacon, mushrooms and garden vegetables)

OR

Salmon en papillote

(Fresh fillet of salmon, poached in a parchment envelope with lemon and caper butter)

OR

Salad Nicoise

(Garden salad leaves with crispy oven baked croutons, soft boiled eggs, tomatoes, olives and capers)

Sweets

Apple tart tatin

(A delicious “upside down” caramelized apple tart which originates from Orleans in southern France)

OR

Apricot Calfoutis

(A sweet “Yorkshire pudding” type dessert served with macerated local apricots)

OR

Crème Caramel

(A cold, set velvet custard, scented with vanilla and topped off with a dark, liquid caramel sauce)