

CHATEAU DE LARTIGOLLE

32550 | PESSAN | FRANCE

T | +33 (0)5 62 63 26 27 | | WWW.LARTIGOLLE.COM

Sample menus

These sample menus are intended to give you an idea of the style of catering that we can offer you whilst staying at the Château. We are situated in the heart of the Gers, renowned for its wonderful fresh produce and aim to use the best of what is available locally whenever possible.

Within these menus we have tried to combine some of the regional flavours and ingredients with a gentle Metropolitan influence. We are constantly evolving our recipes, nothing is set in stone and we are always happy to tailor make new menus to your personal tastes.

Menu 1

Pumpkin soup with a roasted Pumpkin, Rocket and Watercress salad with toasted seeds and Feta cheese

•

Roasted crispy Cod with fresh Tagliatelle and a Lemon and Garlic sauce served on a bed of Spinach

•

Apple, Butterscotch and Prune compote

Menu 2

Mussel and Watercress soup

•

Pan fried Duck breast and Fig confit served with sautéed root vegetables and a Watercress and Lime salad

•

Quince and Orange tart with crème d'Isigny

Menu 3

Prawn and Samphire with a citrus butter sauce and rustic bread

•

Caramelised Pork chops with creamy roasted Celeriac and a White Cabbage, Apple and Fennel coleslaw

•

Stewed Plums with Raisins served with a light Lemon mousse

Menu 4

Mushroom cappuccino with a Wild Mushroom and Garlic bruschetta

•

Wild local Rabbit slow cooked in Cider and Rosemary with a Potato and Celeriac rosti and Haricot Verts

•

Home grown Mirabelle parfait with a Red Fruit compote

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Menu 5

A salad of Duck breast, roasted
Garlic, Orange, Red Onion and
toasted Pistachio

•

Herb crusted Salmon with a
Coriander yoghurt dressing with
Sweet Potato, sautéed Cucumber
and Asparagus

•

Chocolate and Apricot tart
with Crème Fraiche

Menu 6

Courgette mousse
with a spicy Tomato coulis
and nut oil toasts

•

Fillet of Perch with a Lemon
and Parsley crust served on a
bed of Spinach

•

Oven roasted Pears
with a Butterscotch sauce

Menu 7

Cherry Tomato cappuccino
with a Tomato
and Goats' cheese tart

•

Chicken legs cooked with Apricots
and Basil served with Olive oil mash
and a Rocket citrus salad

•

Apple crumble ice cream
with Apple crisps

Menu 8

Roast Cod with a Lemon and
Rosemary jus
Served with sweet pickled Onions

•

Herb crusted rack of Lamb served
with Dauphanoise Potatoes
and roasted Globe Courgettes

•

Minted Pineapples
and Chocolate hearts