

# CHATEAU DE LARTIGOLLE

32550 | PESSAN | FRANCE

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

## Sample wedding menus

Being in the heart of one of the major agricultural regions of France, our approach to catering for weddings is to draw on the best of the local ingredients. This ensures that your guests experience an authentic and original taste of the South West of France.

<b>Canapé options</b> – These are our current range of canapés designed to cater for all tastes. Recommended allowance 4/5 items per person. To make the pricing simpler we have set one price for each item based on an overall average price for 4 different items.	Note	Price per item in Euros
<ul style="list-style-type: none"><li>• Pan fried duck breast with crème fraiche and black cherry jam on blinis</li><li>• Smoked mackerel and horseradish rillettes served with a beetroot and orange relish</li><li>• Fresh figs with Savarin cheese and honey</li><li>• Smoked red peppers with mozzarella cheese on pesto covered toasts</li><li>• Local foie gras with fig chutney on toasts</li><li>• Smoked salmon with crème d'Isigny and lumpfish caviar on pumpernickel</li><li>• Warm goats cheese with honey and walnuts on toasts</li><li>• Mini puff tarts filled with caramalised onion and gruyere cheese</li><li>• Avocado cream with pink grapefruit and large prawns</li><li>• Herrings with apple, crème fraiche and chives on sesame toasts</li></ul>	No meat  Vegetarian/Seasonal  Vegetarian   Vegetarian  Vegetarian  Vegetarian  No meat  No meat	2.00  2.00  2.00  2.00  2.00  2.00  2.00  2.00
<b>Rustic platter</b> – As an alternative to regular canapés we can also produce this large platter containing local cheeses, asparagus (if in season) smoked nuts, regional hams and saucisson, stuffed peppers, hummus and baby vegetables beautifully decorated with fig leaves and artichoke heads.  Allow one platter for 10 people	Can be tailored to all tastes	40.00

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<p><b>Starter options</b> – these starters will be plated and served to your guests at the table. If you choose terrines, these will be placed on the tables and guests will be encouraged to help themselves.</p>	<p>Note</p>	<p>Price per item in Euros</p>
<ul style="list-style-type: none"> <li>• Warm wild mushroom tartlet with balsamic rocket and hazelnut salad</li> <li>• Fresh chilled prawns with pink grapefruit and avocado on a watercress salad</li> <li>• Pan fried duck breast, roasted garlic with orange and toasted pistachio salad</li> <li>• Warm goats cheese and cherry tomato tart served with chilled cherry tomato cappuccino</li> <li>• Sautéed chorizo, peach, feta cheese and sweet green chilli salad</li> <li>• Prawns served with samphire (in season), sautéed cucumber and a lemon and dill dressing</li> <li>• Oven roasted cod with a lemon rosemary jus, served on a bed of sweet pickled onions</li> </ul>	<p>Vegetarian</p> <p>No meat</p> <p></p> <p>Vegetarian</p> <p></p> <p>Seasonal</p> <p>No meat</p>	<p>9.00</p> <p>10.00</p> <p>9.00</p> <p>8.00</p> <p>8.00</p> <p>10.00</p> <p>10.00</p>
<p><b>Terrines</b> – as an option to plated starters we can produce these delicious terrines. Each terrine will be enough for 6/8 people and will be served on platters for all to share at the table, accompanied by rustic breads and flavoured butters</p> <ul style="list-style-type: none"> <li>• Layers of Fresh foie with confit de canard and sautéed Mirabelle plums with toasted pistachios enrobed in a Sauternes jelly</li> <li>• Courgette mouse with a piquant tomato coulis and nut oil toasts</li> <li>• More terrines can be offered on request</li> </ul>	<p></p> <p></p> <p>Vegetarian</p>	<p>75.00</p> <p>42.00</p> <p>TBC</p>
<p><b>Childrens menus</b> – we can produce specific child friendly menus to be served either with the main adults meals or separately earlier in the day if required. We are flexible and can produce things to suit the most demanding of child palettes.</p> <p>We have a standard charge for each child's meal, regardless of whether they eat the same as the adults or if we produce something specific.</p> <p>Infants, of 2 and under will not be charged.</p>	<p></p>	<p>12.00</p>

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<p><b>Main course options</b> – Due to the restrictions of the size of our kitchen, we have designed these menus for groups of between 30 and 100 guests. We have noted where we feel a specific menu does have number restrictions associated with it.</p>	<p>Note</p>	<p>Price per item In Euros</p>
<p><b>Spit roast</b> – The wonderful Monsieur Sala will come and spend the day roasting either a pig or lamb, all reared locally. It looks amazing, smells delicious and is very authentic and original. Served with any two salads (from the selection below), baby new potatoes and/or cous cous.</p>	<p>Minimum 40 guests No maximum</p>	<p>32.00</p>
<p><b>Pork mignon with apples and cider</b> – Pork filet mignon cooked with caramelised apples and cider served with herbed rice and haricots verts.</p>		<p>30.00</p>
<p><b>Beef and prune daube</b> - A local specialty - The meat is slowly braised in herbs for 6 hours, served with a warm salad of baby new potatoes, flageolet beans, red onion and aubergine with mixed herbs and fresh green leaves.</p>		<p>34.00</p>
<p><b>Chicken with basil and apricots</b> – Plump chicken legs braised in wine and apricots, dressed with basil and served with herb roasted new potatoes</p>		<p>29.00</p>
<p><b>Roasted cod with a lemon basil and thyme pistou</b> – Cod roasted with a hint of garlic and served with a lemon, basil and thyme pistou topped with crispy Bayonne ham and served on a bed of creamy mash</p>	<p>Maximum 50 guests</p>	<p>34.00</p>
<p><b>Herb crusted salmon</b> – Tender salmon fillets topped with a herb, seed and pepper crust served with sautéed sweet potatoes and a chilled yogurt and coriander dressing with red onion and cucumber pickles</p>	<p>Maximum 50 guests</p>	<p>32.00</p>
<p><b>Rack of lamb</b> – Garlic and rosemary coated rack of lamb served pink with Lartigolle potatoes and an orange and watercress salad</p>	<p>Maximum 50 guests</p>	<p>36.00</p>
<p><b>Pan fried duck breast with fig confit</b> – Plump local duck breasts served with a fig confit, sautéed root vegetables and a rocket and lime salad</p>		<p>34.00</p>
<p><b>Vegetarian options</b></p>		
<p>As an option the following can be produced for vegetarian guests. These will be served with whatever salads, vegetables, potatoes or rice are served with the chosen main.</p>		
<ul style="list-style-type: none"> <li>• <b>Roasted red peppers</b> – Our delicious sweet red peppers are stuffed with roasted aubergine mixed with feta cheese, pine kernels, plumb raisins, parsley and mint</li> </ul>		<p>24.00</p>
<ul style="list-style-type: none"> <li>• <b>Oven roasted vegetables</b> – A selection of seasonal vegetables roasted in the oven in honey and balsamic vinegar and rosemary and thyme</li> </ul>		<p>18.00</p>
<ul style="list-style-type: none"> <li>• <b>Roasted mushrooms</b> – Large Portobello mushrooms oven roasted with a garlic butter and a splash of balsamic vinegar.</li> </ul>		<p>18.00</p>

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<b>Salads</b> – with the above main courses we have suggested specific salads if we feel they are particularly successful with a dish. Otherwise you can chose from any of the following salad options:	<i>Note</i>	<i>Price per item In Euros</i>
<ul style="list-style-type: none"><li>• Cabbage with fennel, apple, plump raisins and parsley</li><li>• Rocket with roasted smoked red peppers, roasted garlic and pine kemels</li><li>• Broad beans with lardons, shallots and tarragon</li><li>• Red oak leaf with pear and Roquefort</li><li>• Rocket with apple, walnut and avocado</li><li>• Mesclun with peach, red onion, feta cheese and pecan nuts</li></ul> <p><b>Alternative menus</b></p> <p>If none of the above take your fancy or if you have something specific that you have your heart set on, we are more than happy to come up with tailor-made menus. These will be priced individually.</p>		Included in main course prices

<b>Dessert</b> - When getting married in France you would normally choose the classic French wedding cake but we can produce other desserts if you desire.	<i>Note</i>	<i>Price per item in Euros</i>
<p><b>Croche en bouche</b> - A traditional French wedding cake of a pyramid of caramelised profiteroles filled with crème anglaise. And served with fresh strawberries</p> <p>Other cake and dessert options are available.</p>		6.00  TBC