



CELEBRATION MENUS 2018

Being in the heart of one of the major agricultural regions of France, our approach to catering for the large events we hold at Lartigolle is to draw on the best of the local ingredients. We create delicious meals to ensure that your guests experience the authentic and original taste of the South West of France.



OUR CANAPES

Here is our current range of canapés which we have designed to cater for all tastes. Recommended allowance 4/5 items per person. There is one price for each item you choose.

• Pan fried duck breast, crème fraiche and black cherry jam on blinis		All are 3.00
• Boudin noir , apple, and parsnip puree on toasts		
• Local foie gras with rhubarb jelly and crushed pistachio - NEW		
• Bayonne ham, soft cheese and tomato confit bruschetta		
• Steak tartare on parmesan thins - NEW		Add 1 Euro
• Avocado cream with pink grapefruit and large prawns	Non meat	
• Smoked trout with creme fraiche, lemon and capers - NEW	Non meat	
• Fresh oysters - served from platters, opened and on ice - minimum order 24	Non meat	
• Fresh figs with Savarin cheese, basil and honey (In season only)	Vegetarian	
• Mini croissants filled with confit of onion and gruyere cheese - NEW	Vegetarian	
• A shot of watermelon and tomato gazpacho - NEW	Vegetarian	
• Spiced frittata with feta and piment jelly - NEW	Vegetarian	
• Baked falafels with herb yoghurt dressing - NEW	Vegetarian	
• Hummus grated carrot, coriander and fat raisin wraps	Vegetarian	

OTHER OPTIONS

Fête style food stalls

An alternative to having boards of canapés for everyone, is for us to set up a series of food stalls that your guests can visit throughout the reception. We have four stalls available that can be used to serve anything from snails, oysters and other shellfish from the West coast, Bayonne ham carved on the bone with pan tomato, or vegetarian buffets to a stall serving serving Pimms and Sangria. Each will be priced individually and there is a small charge for the use of the stalls that we have created

All food option possible

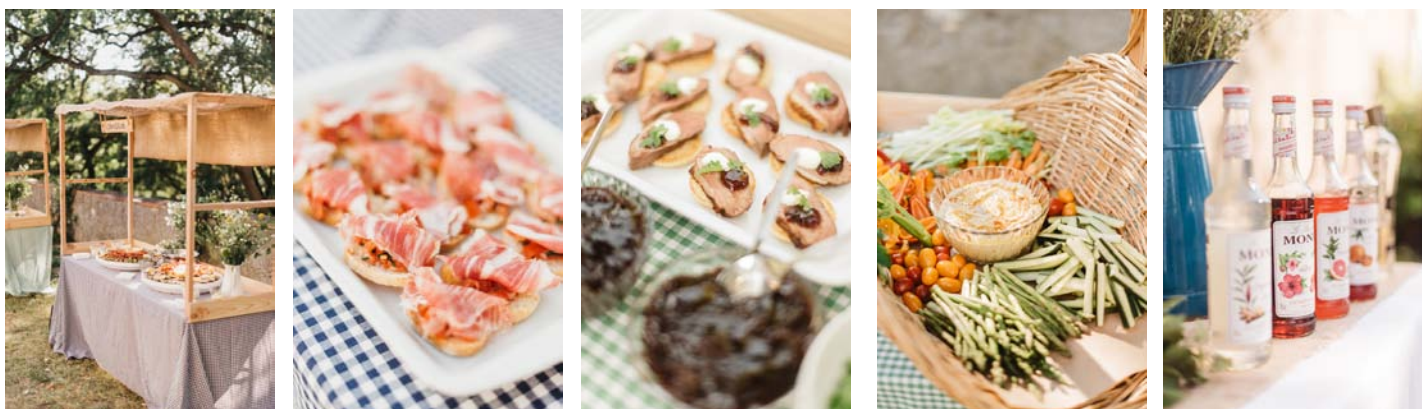
Priced on request

Rustic Platter

Another alternative to regular canapés is large platters containing local cheeses, asparagus (if in season), smoked nuts, regional hams and saucisson, hummus and baby vegetables beautifully presented in rustic baskets with fig leaves and artichoke heads for decoration.

Can be just vegetarian or with meat

50.00
Allow one platter for 10 people



OUR STARTERS

We offer two ways to serve the starter. The first is as the traditional plated starter, which will be served to your guests at the tables. The other option is a more relaxed social style of eating that is influenced by local traditions. You can mix and match most of the options below (we think three is perfect). They are priced in two ways, one as a plated starter and then as shared. The price difference reflects the size of portion per person allowed for the two options.

		As a plated	As shared
• Sautéed chorizo, peach, feta cheese and sweet green chilli salad		10.00	5.00
• Pan fried duck breast, roasted garlic with orange and toasted pecan salad		11.00	5.00
• Roasted Jamboneau served simply with a sweet peach chutney		Shared only	6.00
• Classic chicken liver pate with redcurrants		9.00	5.00
• Chicken wings with garlic, yoghurt and pomegranite dip - NEW		10.00	5.00
• Large chilled prawns with pink grapefruit, avocado and watercress salad	Non meat	11.00	5.00
• Chilled Salmon, pickled cucumber, radish + red onion, coriander dressing	Non meat	Shared only	5.00
• Salmon and beetroot gravlax with horseradish cream, wasabi & beetroot jelly	Non meat	11.00	5.00
• Warm wild mushroom tartlet with rocket, hazelnut and balsamic salad	Vegetarian	10.00	Plated only
• Spicy avocado mousse served with toasted hazelnuts and rustic breads	Vegetarian	Shared only	5.00
• Goats cheese and caramelised onion tart		10.00	6.00
• Olive oil and salted crispbreads with hummus and pickled green chillis	Vegetarian	Shared only	4.00
• Roasted cod with pink peppercorns and espelette, served on an apple and dill shaved fennel, radish and cucumber salad - NEW	Vegetarian	12.00	6.50
• Smoked melted camembert served with rustic bread to dunk - NEW	Vegetarian	Shared only	5.00



OUR MAIN COURSES

We try to make the chateau feel like a home and our family style kitchen, whilst large, does not allow us to produce complex plated food for very large groups. Our menus are therefore designed to work with the capabilities of our kitchen in mind.

Please note: Our policy is to only offer one choice to all guests for the main course. We will, of course, create options for those that cannot, or will not, eat your first choice but we cannot offer choices to all guests.

<ul style="list-style-type: none"> • Slow roasted (and smoked) lamb Boneless legs of lamb coated in fig jam, garlic and sumac, and very slowly roasted and finished on a smoker with bay leaves until meltingly delicious. The smoking is optional. 		Good for all size of groups	30.00
<ul style="list-style-type: none"> • Slow roasted (and smoked) pork Pork loin with boudin noir and apple. The pork loin is coated in apricot jam, garlic and fennel. They are slowly roasted for 6 hours then smoked over bay and hot coals. The smoking is optional. 		Good for all size of groups	28.00
<ul style="list-style-type: none"> • Sirloin steak Simply pan fried and finished in the oven with garlic. The steak is served with local mustards or a tarragon sauce 		Good for all size of groups	30.00
<ul style="list-style-type: none"> • Confit de canard Crispy duck legs sitting on a salad of sugar snap peas, green beans, orange and hazelnuts with a garlic dressing 		Good for all size of groups	26.00
<ul style="list-style-type: none"> • Rack of lamb Garlic and rosemary coated rack of lamb served pink 		Good for up to 80 guests	30.00
<ul style="list-style-type: none"> • Roasted cod with a lemon, basil and thyme pistou Cod roasted with a hint of garlic and served with a lemon, basil and thyme pistou 	Non meat	Good for up to 80 guests	28.00
<ul style="list-style-type: none"> • Herb crusted salmon Tender salmon fillets topped with a herb, seed and pepper crust, served with sautéed sweet potatoes and a chilled yogurt and coriander dressing with pickled vegetables. 	Non meat	Good for up to 80 guests	26.00
<ul style="list-style-type: none"> • Rotisserie chickens Up to 40 small chickens spit roasted together - they are then halved and served on wooden boards. Very rustic and delicious. Baby potatoes are roasted underneath in the juices of the chicken. 		Good for all size of groups	26.00
<ul style="list-style-type: none"> • Pan fried duck breast with Pimms A twist on the local speciality. The duck breast of the Gers is marinated in Pimms, with just a hint of spice then pan fried and served pink with a pomegranate and walnut salad 		Good for up to 80 guests	28.00



VEGETARIAN OPTIONS

- **Wild mushroom tarts**

A selection of local wild mushrooms sauteed with garlic, parsley and cream, served in individual tarts with a hazelnut and rocket salad

22.00

- **Leek gratin**

A baked leek and asparagus parmesan gratin with crispy leeks - **NEW**

22.00

- **Roasted princess pumpkins**

Delightful little roasted pumpkins stuffed and roasted with garlic, herbs and seasonal vegetables - **NEW**

20.00

- **Caramelised onion and goat's cheese tarts**

A simple but delicious classic with sweet caramelised onions topped with melted goats cheese.

20.00

- **Roasted butternut squash wedges**

Topped with pesto, feta, pomegranate and mint - **NEW**

20.00

SALADS

Salads are included in the main course price, you can choose up to two to serve to your guests. We will also serve buttered baby new potatoes.

- Beetroot, roasted garlic, orange and pomegranate, with sherry vinegar + garlic dressing

- Endive with roasted butternut squash, feta and dill

- Green and yellow courgette ribbons, dill, lemon confit and chilli - **NEW**

- Fig with young pecarino, honey and toasted almonds (in season only) - **NEW**

- Rocket with apple, walnut and avocado

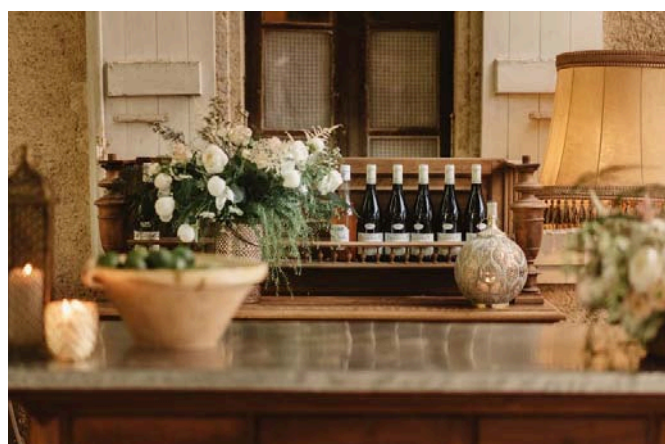
- Mesclun with peach, red onion, feta cheese and pecan nuts

- Watercress with asparagus, mint, pea and ricotta

- Roasted carrots with pecan, brown butter and chervil - **NEW**

- Scorched cauliflower with toasted almonds and spinach, with mustard dressing - **NEW**

- Caramelised broccoli, green bean, orange and toasted almonds - **NEW**



CHILDRENS MEALS

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 don't have a set menu but can produce things to suit the most demanding of children's palettes.

14 Euros

We charge 14 Euros for each child's meal, regardless of whether they eat the same as the adults or if we produce something specific.

Infants, of 2 and under, will not be charged.

OUR DESSERTS

- **Lemon and Ginger pots**

Creamy lemon curd spiked with caramelised ginger

8.50

- **Hazelnut Panna Cotta with warm salted caramel sauce**

Creamy panna cotta with shards of toasted hazelnut served with an unctuous warm salted caramel sauce

8.50

- **Lartigolle Eton Mess**

Layers of delicious chewy meringue and thick cream, studded with red fruits and mint

9.00

- **Mini cakes and pastries**

Made by our local patisserie - lemon tarts, éclairs, macaroons, raspberry tarts. We recommend 2/3 per person

From 3 Euros per piece

FOR WEDDINGS

When getting married in France you would normally choose a Pièce Montée or Croquembouche, the classic French wedding cake.

- **Pièce Montée (Croquembouche)**

A pyramid of caramelised profiteroles filled with either crème anglaise (the classic), chocolate or coffee. Always served with fresh local strawberries

8.00



BBQ

We are often asked to produce a more relaxed BBQ lunch for the day after a wedding or a large event. Below are the more popular options that we offer. We work to a fixed price per person of 22 Euros. All will be served with seasonal salads and baby roast potatoes with olive oil and rosemary or a herby couscous

- **All the best sausages**

Feast on a selection of fabulous local sausages – The famous Toulouse sausages, mergez, spicy chorizo and chipolatas for the kids

- **Local duck breast**

The huge local duck breasts of the Gers are wonderful when cooked simply on a smoky BBQ, delicious and succulent

- **BBQ caramelised ribs**

Fabulous pork ribs with our chef, Zoe’s secret BBQ marinade.

- **Spiced chicken**

Lovely juicy chicken thighs marinated in spices



BBQ DESSERTS

- **Fresh fruit**

For dessert we will produce large platters of fresh seasonal fruits – melons, pineapples, watermelon, strawberries etc and cheese. This is included in the price.

- **Macaroons and pastries**

Delicious, pretty and ohh soo French!

From 3.00 Euros per item

- **The ice cream cart**

A local friend has started a business selling delicious home made ice creams from a beautiful cart. She will arrive and set up ready to offer unlimited servings to your guests throughout the afternoon. There is a minimum charge to book the ice cream cart.

From 5 Euros per person

SUNDAY NIGHT

When it comes to the Sunday evening we think something easy and comforting works best. We have a number of options for you to choose from. Please note that each of the outside suppliers will have a minimum income that they will need to earn to be able to commit to come here for the night. Each supplier has their own terms, some may need deposits paid in advance and all will need to be booked and numbers confirmed well ahead of the weekend. If you are not going to know how many guests will stay Sunday night and don't wish to commit to a supplier in advance, then you should choose our homemade comfort food option.

SUNDAY NIGHT

• **The crepe van**

We have discovered the most wonderful and authentic crepe van. They will come to serve savoury and sweet crepes and coffee to your guests, the perfect way to finish a French wedding weekend. There is a minimum charge to book the crepe van. The price depends on the number of guests. The average for a group of 40 guests is around 25 Euros per person for a full meal of 2 savoury and sweet crepes per person.

From 25 Euros per person

• **The Falafel van**

A new discovery, they will come to serve a delicious range of falafels with salads and chips for everyone.

From 20 Euros per person

• **Paella**

A warm and comforting paella is a great way to finish the weekend. Traditionally served with both meat and fish or without one, or the other!

From 11 Euros per person

• **The pizza van**

We can have a pizza van here for the evening turning out delicious, freshly made and cooked pizzas for everyone. It needs to be booked and pizzas ordered in advance and there is a minimum income requirement but using good for a group of at least 30 guests.

From 11 Euros per person

• **Choose your favourite comfort food**

We can also provide a home cooked meal to your specification so, if you really like the idea of a comforting homemade lasagne, spaghetti or even sausages and mash just let us know

Prices depend on choice



WEDDING MENU TASTINGS

If you are planning to hold your wedding at Lartigolle, then as part of the wedding planning process, you will be invited out to Lartigolle to stay with us for a night for a planning visit. In the time you spend here we will go through everything to do with your wedding day. This would normally include trying some of the items from the menus, as well as sampling our local wines.

Within this menu there are some things that are difficult to reproduce for just two people and some that are very seasonal but we can do most items. We recommend each couple choose to sample four or five different canapés, 2 different starters (or three if you are having the shared starters), then two dishes from the main course list. We would normally serve the French wedding cakes as a dessert but we are not able to produce this for the tasting although the other desserts we have listed are possible. We will also give you some of our favourite cheeses to try. So all in all, it will be quite a feast, so make sure you arrive hungry!

Some notes about our produce:

Where possible all meat is produced locally, mainly in France but sometimes in other EU countries if local options are not available. Fish, where possible, is sourced from sustainable and ethical sources. We strive to ensure all vegetable and other produce is fresh, where possible organic, and as local as possible.

IMPORTANT DIETRY INFORMATION: If any of your guests coming to a Lartigolle event have any special dietary requirements inform us before their arrival some can prepare alternate versions of the menus you have chosen.