

LUCIOLE MENU



DIMANCHE

On arrival to the Luciole
Kir Royale & canapés

Dinner

Crab tian with smoked salmon
Artichokes & asparagus spears

Chablis - Brocard 2012

Pan fried duck breast
with Cumberland sauce
Smashed parsley potatoes
Savoy cabbage & honey glazed carrots

Irancy - Benoit Cantin 2014

Cheese: Comté & Valençay

Red wine poached pear
Caramelised plums & mango sorbet

LUNDI

Lunch

Smoked salmon with capers & lemon
Goat's cheese and tomato tart
Charcuterie board with green olives
Chickpea and bean salad
Roasted mixed pepper & courgette
Green salad with croutons

Vézelay - Henri de Vézelay 2011

Cheese: Morbier & Petit Billy

Dinner

Slow braised lamb croquant with lentil stew
Crispy bacon & wild mushroom sauce

Chitry - Olivier Morin 2012

Steamed cod with sauce vierge
Lemon crushed violet potatoes
Roasted celeriac & turnip matchsticks
Mange tout

Aligoté - Bersan 2011

Cheese:
Bleu d'Auvergne & Delice de Bourgogne

Sticky toffee pudding with
Caramel ice cream

MARDI

Lunch

Mediterranean couscous
Burgundian gougère
Mange tout & celeriac remoulade
Cucumber ribbons & marinated artichokes
Green bean and chorizo salad
Feta & lambs lettuce salad

Chardonnay - Pascal Bouchard 2011

Dessert: French bread & butter pudding

Dinner

Slow roasted butternut velouté

Sancerre - Domaine Achieres 2013

Twice cooked pork belly with pork cheek
Red wine braised cabbage
Buttered baby carrots
Dijon mashed potato

Melon - Coteaux de Tannay 2014

Cheese: Reblochon & Chaource
French lemon tarte with lime sauce

MERCREDI

Lunch

Stuffed roasted goats cheese peppers
Galia melon and Parma ham
Heritage tomato salad
Potato salad with capers
Minted cucumber salad
Cured beef mixed leaf salad

Tavel rosé - Les Mesillons 2014

Cheese: Camembert & Livarot

Dinner

Fresh chilled pea velouté
with pea shoots

Pouilly Fumé - Marc Deschamps 2014

Duo of pan fried salmon & smoked salmon
Mashed potato, buttered beetroot
Pickled romanesco

Coulanges-la-Vineuse - 2010

Cheese: Sainte-Maure & Saint Agur

Lemon posset with raspberries
Coconut tuile

JEUDI

Lunch

Curried muscles
Roasted chicken & bacon
Caramelised shallot and onion tart
Apricot and chestnut salad
Fresh spinach risotto
Rocket & lambs lettuce salad with walnut
and blue cheese dressing

Côtes d'Auxerre - Blanc 2014

Cheese: Cantal & Bresse Bleu

Dinner

Goats cheese croquette with quail egg
Confit tomatoes with salted cucumber
with a berry balsamic

Mâcon Villages - Blason Bourgogne 2014

Pan fried guinea fowl
Madeira and redcurrent sauce
Dauphinoise potatoes, braised kale & sprouts

Beaujolais - Morgon Sommeliers 2012

Cheese: Brillat Savarin & Tomme de Savoie

Chocolate & salted caramel fondants
Hazelnut ice cream

VENDREDI

Lunch

Roasted cauliflower velouté
Sweet chilli tiger prawns
Escargots in garlic butter
Merguez and tomato pasta
Cherry tomato & pesto salad
Rocket salad with balsamic dressing

Sauvignon Saint Bris - Tourelle 2014

Dessert: Fresh fruit salad

Dinner

Pan fried foie gras, honey toasted granola,
Soaked raisins & fig chutney

Chablis - Premier Cru Bocard 2014

Fillet of Charolais beef with a red wine jus
Wilted spinach & chanterelle mushrooms
Fondant sweet potatoes

Fixin - En Tabellion 2013

Cheese:
Epoisses, Brie de Meaux & Roquefort

Disaronno panna cotta
Strawberry compote