

LUCIOLE



SUNDAY

Kir Royale and canapés

Dinner

Scallops with roasted shallot purée, lemon coral tuile and baby onion, topped with anchovy crème fraîche.

Chablis Villages Servin

Orange sugar-smoked duck served with kale, dauphine potatoes and leeks, with a carrot and red wine sauce.

Irancy 2015 Bienvenu

Cheese: Comté and Valençay

Banoffee cheesecake with caramelised banana, rosemary and nutmeg

MONDAY

Lunch

Escargots de Bourgogne
Cheese and chive twists
Celeriac coleslaw
Salted cucumber salad
Feta cheese, red onion and mint salad
Marinated chicken skewers

Saint Bris Phillipe de France

Cheese: Morbier and Petit Billy

Dinner

Wild mushroom and rabbit Wellington, honey-glazed vegetables with a honey and rabbit jus.

Les Cèdres du Chateau St Sipian

Pan-fried Cod served with creamed potatoes, salicornia, vine tomatoes and a cucumber gazpacho.

Melon Côteaux de Tannay

Cheese: Bleu d'Auvergne and Delice de Bourgogne

Chocolate and lime fondant, candied lime zest, white chocolate crème Anglaise, presented in a sugar nest.

TUESDAY

Lunch

Couscous
Prawn and mango cups
Brie, apple and grape salad
Balsamic strawberry, avocado and spinach salad

Côtes de Vézelay Henry de Vézelay

Fresh seasonal soaked berries

Dinner

Lobster tortellini served with a pea purée and a fresh tomato consommé

Sancerre Auchère

Lamb Saddle with a mint gel, served on a bed of beet-root and sweet-potato mash and seasonal vegetables.

Morgon Dominique Piron

Cheese: Reblochon and Chaource

Brioche Pain Perdu topped with toasted pistachios, served with rhubarb and a honey marscapone.

WEDNESDAY

Lunch

Fennel crab with orange
Goats cheese and caramelised onion quiche
Radish salad
Pepper, tomato and onion tagliatelle
Frogs legs

Macon Villages Rosé

Cheese: Camembert and Liverot

Dinner

Boudin noir served with caramelised apple, pancetta crisp and blackberry balsamic glaze

**Côtes d'Auxerre Rouge
Philippe de France 2014**

Beetroot-cured Salmon with a pea, mint and samphire purée, on a ying-yang risotto alongside roasted vine tomatoes and a beurre-blanc sauce.

**Pouilly-Fumé "Les Porcheronnes"
Marc Deschamps 2016**

Cheese: Saint Maur and Saint Agur

Chocolate cup filled with a caramel cappuccino espuma cream and pink peppercorn shortbread

THURSDAY

Lunch

Italian anti-pasti
Melon platter
Stuffed courgettes
Carrot and orange salad
Ham and egg cups

**Macon Villages Blanc
Blason Bourgogne**

Tarte citron

Dinner

Chestnut velouté with a salted caramel sauce, garlic flowers and a parmesan crisp.

**Bourgogne Aligoté
Bienvenu, Irancy**

Guinea-fowl served with black pudding, Lyonnaise potatoes, spring vegetables and a whisky sauce.

**Bergerac
Bregue 2008**

Cheese: Brillat Savarin and Tomme de Savoie

Pears poached in red wine, cinnamon and thyme, served with a raspberry, mint crème fraiche and a mulled-wine syrup.

FRIDAY

Lunch

Mussels in a creamy white wine sauce
Gougère
Octopus platter
Vegetable stuffed fries
Caprese salad
Walnut salad

**Côtes d'Auxerre Blanc
Philippe de France**

Cheese: Cantal and Bresse Bleu

Captain's Dinner

Pan-fried Foie-Gras escalope on honey-toasted granola, with wild asparagus, sun-dried tomatoes, soaked cranberries and a truffle oil.

**Chablis Première Cru Fourchaume
Jean-Marc Brocard 2014**

Fillet of Charolais beef served with Spring vegetables, oyster mushrooms and Dauphinoise potatoes, with a red wine jus.

**Fixin 2012
Phillipe Rossignol**

Cheese: Epoisses, Brie de Meaux and Roquefort

Celebration chocolate cake served with star fruit and red berries