

MAISON MÛRIER

TO EAT

TABLE D'HÔTE

This is a very traditional French way of eating, associated with chambres d'hôte. Laws governing these meals are quite strict, and are intended to differentiate the table d'hôte from a restaurant.

All guests eating must all be sleeping overnight in the chambres d'hôte; ***all guests must eat the same menu***; and all guests must eat together at the same table.

We offer a table d'hôte to our guests, strictly subject to availability and ***with 24 hours' notice***. Over the next few pages are some of our menu propositions. Please discuss with us what you would like to eat, and any dietary requirements you may have.

Our set dinner menu is €25 per person, and will include an aperitif, a starter, main course and dessert. If you would prefer a lighter meal, we offer a starter and main, or main and dessert for €20 (with aperitif)

Our set lunch menu is €15 per person, and will include a glass of house wine (or beer or soft drink), a main course and dessert.

TABLE D'HÔTE DRINKS

If you are joining us for an evening meal, please select one of the following aperitifs or digestifs (with or without a choice of mixer). Please refer to the Drinks List if you would like to purchase alternative spirits or wine. These are all offered subject to availability, and may be substituted for an alternative

Cremant du jour

our chosen daily dry sparkling wine, selected from regions across France

Kir Royal

Cremant with crème de cassis

Aveze Aperitif (50ml)

Gordons Gin (50ml)

Smirnoff Blue Vodka (50ml)

Courvoisier VSOP Cognac (50ml)

Johnny Walker Black Label blended whisky (50ml)

Normandy or Breton Cider (Dry or sweet)

Kronenbourg lager or non-alcoholic lager

With dinner, please choose from the following wines:

Chanade AOC Gaillac blanc

Lacroux AOC Gaillac rouge

IGP Méditerranée rosé

AUTUMN & WINTER MENU

Please select from the following proposed dishes:

Starter

(Please see page 2: all guests must share the same menu)

Sharing Board

A charcuterie and cheese ensemble for the table to share

Homemade soup

Please ask us what freshly-made soup we have available for you

Goat's Cheese and Orange Duo

Local Tarn goat's cheese served with Spanish orange segments on a bed of rocket

Main Course

(Please see page 2: all guests must share the same menu)

Roast Corn Fed Chicken Confit

Roasted chicken confit cooked with white wine, lemon & herbs, and accompanied with baby new potatoes, roasted winter vegetables and jus.

Beef Bourgogne

Traditional slow-baked; hunks of beef, braised over four hours in a red wine and mushroom sauce. Served with mashed potatoes.

Mushroom Risotto

Thyme-infused creamy risotto with a variety of mushrooms and parmesan cheese.

Sweet Potato & Peanut Bake

Slices of sweet potato, baked in a tomato, ginger and peanut sauce.

Salmon & Fennel Bake

Seared fresh Atlantic salmon is baked on a bed of chilli-roasted new potatoes, courgettes, cherry tomatoes & fennel. As an alternative, why not swap the salmon for **Portobello mushrooms**, stuffed with tahini, sun-dried tomatoes, and pine nuts.

Dessert

(Please see page 2: all guests must share the same menu)

Chocolate Fondant

Home baked, served with a red fruit coulis & drizzled with crème fraîche

Crème Brûlée

A French classic, consisting of a rich custard base topped with a texturally contrasting layer of hardened caramelised sugar

Fruit Crumble

A classic crumble with a twist, seasonal fruit with a crumble & oatmeal topping

Cheese Board

A selection of local and national cheeses, served with bread, crackers and various Maison Murier chutneys & jellies