

Domaine de Beausoleil

French Food Lovers' Weekend

Wednesday 16th – Sunday 20th May 2018

Dear Friends,

We are pleased to offer our first Food Lovers' Weekend at Domaine de Beausoleil. The produce available here in south west France is so delicious, we feel sure you will find the food and wine a wonderful experience.

There will be a number of cooking demonstrations during the weekend when we will be sharing some of our best recipes to give you the opportunity to learn something new or just revitalise your interest in cooking. These can be specifically tailored around the interests of the group.

Places are limited to a maximum of 14 and the prices below are all-inclusive. There are two price levels depending on what accommodation you choose. It is even better value if you are interested in staying on for a full week – so just let us know.

If you have any questions or would like to make a booking, please email Joy at joyfelgate@live.co.uk or call 00 44 7801 833615

Best wishes, Joy and Daren

Draft Programme for 16th – 20th May 2018

Wednesday 16th- Arrival

18.30 - Welcome drinks and four course dinner with wine

Thursday 17th

8.00-9.00am Breakfast

9.30-12 Cookery demonstration and information session

13.00-14.00 Lunch with wine

14.00 – 16.30 Grand Mayne vineyard tour and wine tasting. Visit to the chocolate factory shop

19.30 – Six course dinner paired with Grand Mayne wines (see attached menu)

Friday 18th

8.00-9.00am Breakfast

9.30-12 Cookery demonstration and information session

12.30-14.30 Lunch at local restaurant Le Vieux Porche

Free afternoon

20.00 – Buffet Supper with wine

Domaine de Beausoleil

Continues...

Saturday 19th

8.00-9.00am Breakfast

9.30-12 Cookery demonstration and information session

13.00-14.30 Wine and food matching lunch

Free afternoon

20.00 - Four course dinner with wine

Sunday 20th – Breakfast and departure or the option to stay on

Cost

Price includes:

- 4 nights accommodation as set out below
- Breakfast every morning
- Lunch with wine every day (including lunch at Le Vieux Porche and wine matching lunch)
- Dinner with wine every evening (including the 6 course dinner paired with Grand Mayne wines)
- Trip to the vineyard and artisan chocolate shop
- 1 or 2 cookery demonstration sessions (according to demand)

Accommodation available:

Private accommodation

- Arch (1 double bed) £345 per person based on 2 people sharing
- Lodge (1 double and 1 twin) £345 per person based on 2 people sharing

Shared accommodation – own room with shared facilities

- Grange (2 double rooms) £295 per person based on 4 people sharing
- Farm (3 double rooms) £295 per person based on 6 people sharing

Single rooms available on request

Weekly rate available on request

Domaine de Beausoleil

Thursday 17th May 2018

Six course dinner paired with Domaine du Grand Mayne wines

Apéritif

Assorted Canapes

Grand Mayne Méthode Traditionnelle Rosé

Mise en Bouche

Marinated Salmon with Lime and Dill

Grand Mayne Sauvignon Blanc 2016 AOC Côtes de Duras

Entrée

Terrine of Duck Foie Gras, toasted Brioche with Fig and Elderflower Confit

Réserve Sauvignon Sémillon 2012 AOC Côtes de Duras

Plat

Pan fried Pork Fillet with Capers and Butter Cider Sauce

Gratin Dauphinoise

Réserve Merlot Cabernet 2015 AOC Côtes de Duras

Fromage

Saint-Nectaire Fermier

Grand Mayne Merlot Cabernet 2015 AOC Côtes de Duras

Dessert

Chocolate and Lemon Tart

Révolution 2011 AOC Côtes de Duras

Digestif

Apple Sorbet with Calvados