



THE PRIVATE DINING CLUB

BREZILHAC

“dine in, dine out”

The Private Dining Club has it covered



The Private Dining Club, is an intimate dining experience situated in the village of Brezilhac, surrounded by vineyards with stunning views of the Aude and the Pyrenean mountains.

Using local produce and wines from the vineyards of the Languedoc, the Club offers an exciting and unique dining experience for up to 12 people seated around 2 tables. The Club is open for one evening a week (Saturday) with the menu changing weekly using the best that is seasonally available in the local markets.

The Club has now developed an additional range of products and services available for visitors to this wonderful part of France.

To take the stress out of preparing a meal on the first night of your arrival, the Club will deliver a pre-prepared two course meal, with simple re-heat instructions, ready for when you arrive. We have prepared a selection of dishes overleaf, however we are happy to consider special requests given sufficient notice. Cost; € 12.50 per person (£10.50 per person)

To Order; the minimum order requirement is for 4 people, please contact Jane or John on + 33 (0) 4 68 69 49 79 / + 33 (0) 771 619 352 or email croftjohn@mac.com or knight2@me.com.

the meal will be delivered on the day of your arrival and placed in the fridge along with the re-heat instructions.

Payment; Payment options, in Euros and collected during your stay or taken at the time of order via direct tranfer to a UK bank account, details supplied at the time of order; email confirmation of the payment to be sent to croftjohn@mac.com or knight2@me.com.

During your stay, if you fancy a night off or a lunch!. The Club has prepared a range of 3 course menu's which we will prepare and serve for you at your holiday venue (see attached); available 6 days a week excluding Saturdays. Costs, from € 25.00 (£22.50) per person, minimum order requirement 4 persons.

All our menu's are based on using fresh locally sourced ingredients and therefore may change depending upon availability. We are happy to discuss any alternative requirements for children.



FIRST NIGHT OPTIONS

Cost € 12.50 per person

Beef Lasagne	served with a lettuce and tomatoes salad
Chicken & Tomato Pasta Bake	served with a lettuce and tomato salad
Pork & Yogurt curry	served with rice and seasonal greens
Chicken a la King	served with rice and seasonal greens
Meatball Ragout	served with gnocchi and seasonal vegetables
Herb Crusted Cod with white wine and tomato jus	served with parmentier potatoes and haricot verts
Coq au vin	avec pommes parmentier et haricot verts
Boeuf Bourguignon	avec pommes puree et haricot verts ou petit pois
Echine de Porc Ragout Au sauce l'estragon	avec riz et petit pois

Deserts:

Apple and walnut cake

Indulgent Brownies

Lemon drizzle cake

Seasonal fresh fruit salad

All deserts served with cream or vanilla ice cream



SELECTION OF SAMPLE MENU'S TO BE PREPARED AND SERVED AT YOUR HOLIDAY VENUE.

MENU ONE

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| Grilled local Goats Cheese | served on a bed of rocket leaves with slices of honey-baked beetroot, caramelised walnuts and balsamic syrup. |
| Ballotine of chicken | stuffed with baby leaf spinach & a duxcelle of mushrooms served with haricot verts, celeriac & carrot puree and a chicken reduction |
| Vanilla & Vodka Panna cotta | served with caramelised orange segments |

MENU TWO

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| Assiette de Charcuterie & Pate's | served with toasted brioche, confits de figues & chutneys |
| Darne of Salmon en Croute with leek puree | served with a lobster sauce, crushed potatoes and seasonal greens |
| Lemon Cheesecake | served with confit lemon zest and a strawberry coulis |

Selection of locally sourced cheeses and fresh fruit (Supplemental Charge €2,75 (£2.00)



SELECTION OF SAMPLE MENU'S TO BE PREPARED AND SERVED AT YOUR HOLIDAY VENUE.

MENU THREE

Salade Tricolore

buffalo mozzarella, vine tomatoes, avocado & fresh basil, virgin olive oil and cracked black pepper.

Boeuf Bourguignon

served with petit pois, celeriac puree and crushed potatoes

Chocolate marquise

rich chocolate mousse served with a fruit coulis

MENU FOUR

Lentil and Chorizo Soup

with caramelised walnuts

Loin of pork in a fresh cream and tarragon sauce

served on a bed of linguini and petit pois

Poached local pears

in a honey, cinnamon & ginger syrup, served with vanilla ice cream

Selection of locally sourced cheeses and fresh fruit (Supplemental Charge €2,75 (£2.00)

To reserve a table or book food supplied to your villa please contact

Jane or John

3 Alles des Pyrenees

Brezilhac

Aude

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