

Château De Lastours

Espalais



VENUE ROOM HIRE

2 days (Saturday-Sun)£2475.00
Add additional day (Friday or Monday)£600.00

5 COURSE WEDDING BREAKFAST

Example Menu per person from:£45.00*

EVENING BUFFET

Example Menu per person from:£12.00

WINE RECEPTION

Per person from:£4.00

CANAPÉS

Per person from:£4.00

ACCOMMODATION

Bride & Groom Tower Suite, per night:£90.00
Guest Rooms, per person, per night:£42.50
Apartments, per person, per night:£42.50
Optional Continental Breakfast, per person£7.50

Ask about discounts for extended holidays

WEDDING CAKE

Conventional or a fantastic French style wedding cakePOA

* The menu price includes tables, chairs, tablecloths, tableware etc.

EXAMPLE OF A 5 COURSE WEDDING BREAKFAST

Menu £45.00*

STARTERS

Fresh salmon delicately marinated in a mustard, dill and vodka dressing.

or

Fois gras filled with smoked duck and famous Agen prunes accompanied with a fig and onion chutney.

or

Beef carpaccio served with rocket and parmesan on a bed of homemade pesto.

FISH COURSE

Chef's special king prawns served with a chilli cream sauce.

or

Lobster bisque.

or

Halibut fillet served with a delicious langoustine cream sauce on a bed of tagliatelle vegetables.

SORBET ICE CREAM with a little bit of armagnac

MAIN COURSE

Duck fillet topped with a tantalising porto sauce with apples and seasonal vegetables.

or

Succulent quail stuffed with delightful morel mushrooms, risotto and dried tomatoes.

or

Roasted veal filet mignon served with roasted rosemary potatoes and candied tomato.

DESSERT

Divine chocolate dessert with mint chocolate ice-cream.

or

Moreish nougat parfait with peach coulis.

or

Devilish chocolate duo.

COFFEE with petit fours.

Prices subject to change without notice.



Château De Lastours
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82400 Espalais
France

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Fresh salmon delicately marinated in a mustard, dill and vodka dressing
or
Fois Gras filled with smoked duck and famous Agen prunes accompanied with a fig and onion chutney
or
Beef Carpaccio served with rocket and Parmesan on a bed of homemade pesto

Chef's Special king prawns served with a chilli cream sauce.
or
Lobster bisque.
ou
Halibut fillet served with a delicious Langoustine cream sauce on a bed of tagliatelle vegetables.

sorbet ice cream with a little bit of Armagnac

Duck fillet topped with a tantalising Porto sauce with apples and seasonal vegetables.
or
Succulent quail stuffed with delightful morel mushrooms, risotto and dried tomatoes.
or
Roasted veal filet mignon served with roasted rosemary potatoes and candied tomato.

Selection of refined French Cheeses

Divine chocolate dessert with mint chocolate ice-cream.
or
Moreish Nougat parfait with peach coulis.
or
Devilish Chocolate duo.

Coffee with petit fours