

DISCOVERY EVENING SOIRÉE DÉCOUVERTE

WED 5 OCT 2022
THU 6 OCT 2022



£59 PER PERSON
£10 PP DEPOSIT

27 King Street, Nottingham
Tel: 0115 9585885
email: info@frenchliving.co.uk

MARTINIQUE

When we considered Martinique as the regional theme for our next Discovery Evening, one name sprang to mind: Lucien ! Back in 1996 he spent the Summer with us as a placement from Toulouse Business School where Stephane is an alumni. He returned to his native Martinique after his studies, and of course we kept in touch! This menu is his suggestion as an invitation to taste the wonders of his beloved French Caribbean island.

The local cuisine reflects the reality of Martinique and its population, ie a blend of different cultures, from Asia, Europe and Africa. It is rich in seafood and fish products. The meats are tasty and spiced but not too hot, using mainly chicken and pork. There is one cheese producer - the one and only, a lady shepherd - who makes little round fresh cheeses made from cow's or goat's milk, coated with paprika, red onion and pepper, or a more matured cows cheese that resembles St Marcellin.

The tropical climate offers a variety of root vegetables and exotic fruits and the cultivation of sugar cane produces marvelous examples of amber coloured rum, with Martinique being the only Appellation Controlée in the world !

The island is truly paradisiac, and not only for the eyes, as all senses are stimulated, especially with the rythms of zouk and bèlè which we will be playing throughout the evening!

DISCOVERY EVENING

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AMUSES-BOUCHE

Boudin Créole - Calamar mariné (Créole blackpudding and marinated squid toasts)

PUNCH PLANTEUR

Rhum ambré de Martinique, orange, pineapple and grapefruit juices, cane sugar syrup, ground cinnamon



ACRAS DE MORUE

Salt cod fritters, slightly spicy relish

PICPOUL DE PINET

DOMAINE DE LA MIRANDE

Green harvesting & organic viticulture are part of the estate's philosophy. Picpoul itself is an ancient grape variety, which has the sort of green-tinged iodine fruit and crisp acidity one would associate with Muscadet or Gros Plant, but with more vinosity. This version has a spicy aniseed bouquet, green fruits and herbs, is quite resinous with an ample mouthfeel and savoury flavours of iodine, yellow plum and pepper, also a sharp prickle



POULET SAUCE COLOMBO

Marinated chicken with Colombo spices (paprika, cumin, coriander, nutmeg, ginger, cardamom, star anis, cloves, mustard seeds, saffron), lemon juice, coconut milk & diced potato - riz Créole & spicy vegetables julienne

CHEVERNY ROSÉ

DOMAINE VILLEMADÉ

a lip-smacking blend of Gamay and Pinot Noir. A bright rosy hue in color with vivid fruit. Simple, fresh, and delicious. Herve Villemadé has family roots in Cellettes, a small town in the Loire Valley of France, going back multiple generations. Organic and Biodynamic



FROMAGES DE LA BERGÈRE

Fresh goat's cheese with paprika, red onion and red pepper - St Marcellin

COTES DE DURAS

GILBERT GEOFFROY

The charismatic Gilbert Geoffroy (hailing from Chablis) makes benchmark Sauvignon, with classical gooseberry and elderflower crispness and this vintage exhibits a crackling return to form. The wine is "gras" with a nose of vanilla and grilled bread and a full palate – and palette – of pineapple and passion fruit prolonged with flavours of hazelnuts and grilled almonds.



MONT-BLANC DE COCO, FRUITS AU RHUM AMBRÉ, SORBET

Coconut sponge cake, fruit salad with Martinique rum, mango & passion fruit sorbet

MUSCAT DE ST JEAN DE MINERVOIS

CLOS DE GRAVILLAS

Douce Providence is as delightful as its name suggests being floral and fruity with whiffs of orange flower and honeysuckle combining with flavours of sweet pink grapefruit and mandarine, and refreshingly tangy finish. Organic



CAFÉ