



Jacques' Table

Dinner

Friday 20th November 2015

Complimentary Drink and Canapés

Menu

Mise en Bouche

Small Appetizer, compliments of the Chef



Medaillons de Lotte à l'Américaine

Roasted Monk fish medallions with a Lobster sauce



Epaule d'Agneau en Chevreuil

Marinated shoulder of lamb in red wine and crushed elderberries baked in venison style

Gratin of potato and celeriac

Glazed carrots, button onions and button mushrooms



Soufflé au Chocolat noir

Glace au Gingembre

Dark chocolate soufflé with ginger ice cream



Café

Mignardises

Homemade chocolate truffles and petit Fours



Expected donations: £40.00pp

7pm for 7:30pm