



Jacques' Table

Dinner

Friday 6th November 2015

Complimentary Drink and Canapés

Menu

Mise en Bouche

Small Appetizer, compliments of the Chef



Terrine de Faisan et son Chutney aux airelles

Home-made Pheasant terrine served with a crab apple and cranberry chutney



Râble de lapereau aux Pruneaux

Boned saddle of French rabbit with prunes,

Mushroom and carrot flan,

Bouchée of creamed broad beans,

Anna Potato



Poire Pochée Angevine

Poached pear filled with Hazelnut cream on a sablé biscuit,

raspberry coulis and flaked roasted almonds



Café

Mignardises

Homemade chocolate truffles and petit Fours



Expected donations: £40.00pp

7pm for 7:30pm