



Jacques' Table

Dinner

Friday 22 January 2016

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small Appetizer, compliments of the Chef



Chartreuse de St Jacques au Beurre Rouge

Scallop mousse wrapped in carrot and courgette case with a red butter Sauce



Aiguillette de Boeuf Braisée à l'Ancienne

Braised Blade of Beef in a rich Jus with braised chicory, glazed carrots, fondant potatoes



Charlotte de Poire, Sauce aux Noisettes

Pear Charlotte with Hazelnut Sauce



Café

Mignardises

Homemade Chocolate Truffles and Petit Fours



Expected donation: £40.00pp

7pm for 7:30pm