



Jacques' Table

Dinner

Friday 19 February 2016

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small Appetizer, compliments of the Chef



Aïoli de St Jacques à la crème de Coriandre

Seared scallops with a garlic creamed potato and coriander butter



Pavé de canard à l'orange

Duck breast with orange sauce

Potato croquette

Glazed turnips

Spinach Flan



Nougat glacé au fruit de la passion

Iced nougat with passion fruit sauce



Café

Mignardises

Homemade Chocolate Truffles and Petit Fours



Expected donation: £40.00pp

7pm for 7:30pm