



Jacques' Table

Dinner

Friday 18 March 2016

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Tartare de Thon frais, Mesclin aux agrumes

Crème aux herbes potagères

*Fresh Tuna-fish tartare, mixed leaves with orange
and grapefruit segments*

Sour cream with fresh herbs



Suprême de volaille aux Morilles

Free range chicken breast in a rich morel sauce

Noisettes Potatoes

Carrots and mushrooms flan

Courgettes tagliatelles



Charlotte aux Pommes Sauce Abricots

Warm Apple Charlotte with Apricot sauce



Café

Mignardises

Homemade Chocolate Truffles and Petit Fours



Expected donation: £40.00pp

7pm for 7:30pm