



Jacques' Table

September Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Dariole de Sole Normande

Dover sole fillet baked in dariole dish with langoustine mousse & mussel sauce

Rouget Grillé au Citron Vert

Grilled red mullet with lime seasoning, courgettes tagliatelles, lemon butter sauce

Soufflé au Bleu d'Ecosse en deux cuissons

Salade Tricolore aux Noix

Twice cooked Strathdon blue cheese soufflé on tricolour salad and walnut dressing

Salade de Homard aux Agrumes

Lobster salad with citrus segments and white chicory. Sour cream dressing



Suprême de Volaille aux Champignons Sauvages

Free range chicken breast with wild mushrooms

Croustade of creamed peas

Chateau potatoes

Braised celery heart

Noisette de Chevreuil au Cassis

Venison loin medallion with blackcurrant sauce

Celeriac and potato gratin

Broad beans

Glazed carrots

Pavé de Canard aux Damsons
Roasted duck breast with a rich Damson sauce
Mange-tout with orange zest
Fondant potato
Spinach flan

Lotte Rôtie Jeanette
Roast Monkfish with garlic
Parisienne of vegetables
Button mushrooms
Bearnaise sauce



Mousse Glacée à la Mangue
Iced mango mousse with coffee sauce

Poire Angevine
Poached pear filled with hazelnut cream on a sable biscuit
Muscat Sabayon
Roasted hazelnut crumble

Millefeuille aux Fruits Rouges
Layers of puff pastry with red berries
Raspberry sauce

Soufflé au Chocolat
Glace au Gingembre
Dark hot chocolate soufflé
Ginger ice-cream



Café
Mignardises
Homemade Chocolate Truffles and Petit Fours



Expected donation: £40.00pp

7pm for 7:30pm