



# *Jacques' Table*

## *October Suggestions*

*Complimentary welcome Drink and Canapés*

### ***Menu***

#### *Mise en Bouche*

*Small appetizer, compliments of the Chef*



#### *Petite Marmite Dieppoise*

*Selection of white fish with mussels and button mushrooms in creamy sauce*

#### *Tartare de Thon frais aux herbes potagères*

*Fresh Tuna fish tartare, with fresh herbs, capers and lemon  
Sour cream sauce*

#### *Soufflé Auchmithie en deux cuissons*

*Twice cooked Arbroath smokies and spinach soufflé with a langoustine velouté*

#### *Gateau de foies de Canard et sa crème de Cèpes*

*Duck liver flan with wild mushroom sauce*



#### *Joue de Boeuf Braisée Choisy*

*Braised Beef Cheeks in a rich red wine jus  
Braised laituce  
Chateau potatoes  
Glazed carrots*

#### *Selle d'Agneau farçie Provençale*

*Roasted saddle of Lamb with Rosemary  
Stuffed tomato  
Aubergine and red pepper cake  
Fondant potato*

*Perdreau à l'ancienne en deux cuissons*

*Roasted breast of Partridge*

*Confit of legs*

*Roots vegetables*

*Rich jus*

*Râble de Lapereau rôti au miel*

*Roasted saddle of Rabbit with honey*

*Broad beans*

*Cherry tomatoes*

*Grand-Mère potatoes*



*Tarte Tatin aux Abricots*

*Upside down caramelized apple and apricot tart served warm*

*Vanilla Ice cream*

*Charlotte aux Poires*

*Warm Pear Charlotte with Hazelnut sauce*

*Framboisine*

*Trio of small Raspberry delights*

*Raspberry sauce*

*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*