



# *Jacques' Table*

*November Suggestions*

*Complimentary welcome Drink and Canapés*

## *Menu*

*Mise en Bouche*

*Small appetizer, compliments of the Chef*



*Chartreuse de St Jacques au beurre rose*

*Scallop mousse in courgette and carrot case with a pink butter sauce*

*Soufflé de Homard en deux cuissons*

*Twice cooked Lobster soufflé with a light shellfish velouté*

*Gateau de foies de Canard et sa Poëlée Forestiere*

*Duck liver flan and mixed wild mushrooms.*

*Terrine de gibier au foie gras*

*Compote de Pommes Sauvages aux Oignons rouges*

*Home-made game terrine with*

*Chutney of Crab-apples and Red onions*



*Pavé de Canard au Cumin et aux Kumquats*

*Pan -fried Breast of Duck marinated with Cumin and Honey*

*With Kumquats, Spinach Flan,*

*Potato and almond Croquettes*

*Broad Beans*

*Noisettes d'Agneau à l'Estragon*

*Lamb loin noisettes with a tarragon sauce*

*Potato Dauphinoise*

*Mixed vegetables croustade*

*Stuffed baby sweet pepper*

*Aiguillette de Boeuf Braisée Bourgeoise*  
*Braised Blade of Beef in a rich red wine sauce*  
*Braised laituce*  
*Fondant potato*  
*Glazed white turnips and carrots*

*Torbot Rôti à l'Echalote*  
*Roast Turbot with a Shallot Sauce*  
*Saffron potatoes*  
*Mange-tout*  
*Carrots and mushrooms flan*



*Mousse glacée aux framboises*  
*Iced raspberry mousse with raspberry sauce*

*Charlotte Bohemienne*  
*Pears and Raisins cooked in sugar and butter wrapped in pancakes*  
*Piled in a charlotte dish with egg custard and baked in oven.*  
*Served with a sabayon then glazed.*

*Feilleté à l'Orange*  
*Puff pastry with oranges slices cooked in syrup*  
*Vanilla sauce*

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



*Café - Mignardises*

*Freshly roasted coffee and Petit Fours*



*Expected donation: £40.00pp*

*7pm for 7:30pm*