



Jacques' Table

February Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Tartare de Thon frais et salade d'agrumes

Fresh tuna fish tartare with citrus salad and sour cream dressing

Poêlée de St Jacques a la crème de panais

*Seared scallops with creamed parsnips
and chives butter sauce*

Gravlax de Haddock, salade tiède au riz sauvage

Home cured Haddock, warm salad of wild rice, rice vermicelli and cucumber

Bourride Provencale

Mediterranean fish medley in a rich veloute, cheese and garlic croutons



Tournedos poêlé des Gourmets

Pan-fried Angus tournedos topped with foie gras, rich Madeira sauce

Cocotte potatoes

Artichoke with mushroom duxelle

Spinach flan

Suprême de Pindadeau Fermière

Roasted Breast of Guinea fowl, baby leeks, mini guinea fowl burger

Diced potatoes & Braised chicory

Selle d'Agneau Farcie à l'Orientale

Saddle of lamb with pine kernels

Sweet potatoes & Cumin carrots

Mange-tout with orange zests

Gigue de Chevreuil Grand Veneur
Roasted leg of venison with a rich pepper sauce
Creamed celeriac
Potato and parsnips boulangère



Mousse glacée aux Framboises
Raspberry Iced mousse with Raspberry sauce

Charlotte aux pommes, sauce abricot
Warm apple charlotte with Apricot sauce

Nougat glacé au Miel
Honey Iced nougat with caramel sauce

Soufflé au Cointreau, Orange sorbet
Cointreau hot soufflé with orange sorbet



Café - Mignardises
Freshly roasted coffee and Petit Fours



Expected donation: £40.00pp

7pm for 7:30pm