



Jacques' Table

March Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Medaillons de Lotte à l'Americaine

Monk fish medallions with lobster sauce

Salade tiède de Langoustines

Warm salad of locally caught langoustines

Soufflé au fromage de Chèvre en deux cuissons

Twice cooked goat cheese soufflé with seasonal leaves and walnut dressing

Petite marmite Dieppoise

White fish medley with mussels in a rich creamy sauce



Noisettes d'Agneau à l'Estragon

Lamb noisettes with a tarragon sauce

Cocotte potatoes

Artichoke with mushroom duxelle

Glazed carrots

Aiguillette de Canard au Cassis

Roasted Breast of Duck with blackcurrants

Duchess Potatoes

Glazed white turnips

Mange-tout

Joue de Boeuf braisée Bordelaise

Slow cooked Ox cheeks in a rich red wine and bone marrow sauce

Braised Chicory

Carrots and mushroom flan

Fondant potato

Cuissot de Sanglier roti aux baies sauvages

Roasted leg of wild boar with elderberries

Roasted roots vegetables

Potato boulangère



Mousse glacée à la mangue sauce au Café

Mango Iced mousse with coffee sauce

Charlotte aux poires, sauce Noisette

Warm pear charlotte with Hazelnut sauce

Nougat glacé au Fruit de la passion

Iced nougat with Passion fruit sauce

Soufflé au Chocolat, Glace au Gingembre

Hot Chocolate soufflé with ginger ice cream



Café - Mignardises

Freshly roasted coffee and Petit Fours



Expected donation: £40.00pp

7pm for 7:30pm