



Jacques' Table

April Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Filet de Barbue rôti à l'échalote

Roast Brill with shallot sauce

Salade tiède de Langoustines, et pâtes fraîches à l'huile de Truffes

*Warm salad of locally caught langoustines on home-made pasta
with a drizzle of fresh Truffle oil*

Poitrine de Pigeon rôtie aux lentilles

Pan fried breast of wood pigeon on Puy lentils

Soufflé de crabe en deux cuissons, beurre de cresson

Twice cooked Crab soufflé with a watercress butter sauce



Gigot d'agneau rôti printanière

Roast leg of new season Lamb with spring vegetables and a Rosemary Jus

Noisettes de chevreuil aux trois poivres

Venison noisettes with 3 peppers sauce

Creamed Celeriac

Roast Parsnips and Potatoes

Glazed carrots

Jambonnette de Volaille aux Morilles

*Boned leg of free range Chicken stuffed with wild mushrooms
and morel sauce.*

Anna potatoes

French Beans and Asparagus tips

Cote de boeuf grillée Bordelaise

Grilled rib of beef served rare with a rich red wine sauce and bone marrow

Fondant potato

Medley of spring Vegetables



Soufflé Glacé à la vanille de Madagascar

Coulis de framboises

Madagascar vanilla iced soufflé with raspberry compote

Charlotte à la mangue, et fruit de la passion

Mango charlotte with passion fruit sauce

Tarte feuilletée à l'orange

Warm puff pastry with poached oranges in syrup, Vanilla sauce

Orange Sorbet

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