



Jacques' Table

June Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Terrine de Foie de Canard, Compote de figues fraîches au Porto

Duck liver terrine, fresh figs compote, in Port

Cassolette des Pêcheurs au Homard

Lobster and friends in a lobster velouté

Rouget Grillé au Citron Vert

Grilled red mullet with lime seasoning, baby leeks lime butter sauce

Salade de Thon frais Tahitienne

Fresh tuna fish with lime juice, red peppers, cucumber, grated carrots, and coconut milk



Supreme de Volaille aux Morilles

Breast of free range chicken with Morel sauce and wild mushrooms

Cocotte potatoes

Carrot Flan

Mange-tout

Mignon de Boeuf au Jus des Iles et au Romarin

Pan fried fillet of beef, Madeira jus, and Rosemary

Leek flan

Fondant potato

Baked tomato with mushroom duxelle

Joue de Boeuf Braisée Choisy

Braised Ox cheeks in rich red wine Jus

Braised lettuce

Ayrshire potatoes on hay

Glazed carrots

Aiguillette de Canard aux Pêches et aux Epices

Roast Duck breast with peaches and spices

Spinach flan

Potato noisettes

Glazed turnips



Soufflé tiède au fruit de la passion en deux cuissons

Twice cooked passion fruit soufflé on exotic fruit salad

Millefeuille aux fruits rouges

Puff pastry layers with red berries

Charlotte au chocolat, crème au café

Chocolate charlotte and coffee sauce

Soufflé glacé à la Vanille de Madagascar

Compote de framboises

Iced vanilla soufflé with raspberries



Café - Mignardises

Freshly roasted coffee and Petit Fours



Expected donation: £40.00pp

7pm for 7:30pm