



Jacques' Table

July Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Dodine de Caille au foie gras, Chutney de figes et pommes au Porto

Boned quail with foie gras, with fresh figs and apple chutney

Terrine de St Pierre à la menthe

John dory and mint terrine

Noix de St Jacques rôties à la purée de fèves, jus de viande

Pan-fried scallops, creamed broad beans, rich meat jus

Fresh tuna fish and salmon tartare with garden herbs and sour cream



Noisettes d'Agneau au poivre rose

New season lamb noisettes with pink peppercorn sauce

Steamed Ayrshire potatoes on hay

French beans

Baked cherry tomatoes

Barbue Rôtie à l'échalote

Pan fried fillet of Brill with shallot and mushroom sauce

Mange tout, carrot ribbons

Steamed Sliced Ayrshire Taties

Mignons de Porc au miel

*Pot roast pork fillet with honey
Sweet potatoes pancakes
Red peppers flan
Spinach*

Escalopines de Volaille Isabelle

*Pan fried free range chicken breast slices, flaked roast almonds
Artichokes hearts with pureed fresh peas
Parmentier potatoes and mushrooms*



Soupe de fraises au vin rouge et aux épices

*Scottish strawberries in spice's flavoured syrup and red wine
Almonds tuiles*

Summer pudding

*Traditional summer berries pudding with clotted cream
and raspberry 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