



Jacques' Table

August Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Cassolette de Langoustines aux pointes d'asperges

Locally caught langoustines in light asparagus velouté and asparagus tips

Filet de bar rôti au jus de homard

Seared sea bass fillet in light lobster sauce

Gateau de foie de canard et sa crème de champignons sauvages

Warm duck liver flan with a wild mushroom sauce

Gelée de lapereau au foie gras

Réduction de vin blanc à la crème et aux noix

Cold pressed french rabbit with foie gras in its own aspic jelly

Served with a White wine reduction with cream and walnuts

Toasted bread



Gigot d'Agneau Avignonnaise

Slow cooked leg of lamb with garlic and basil paste, black olives and tomatoes

Aubergine and red pepper roll

Broad beans

Steamed Ayrshire Potatoes

Dos de cabillaud rôti aux lentilles du Puy

Roast cod with Puy lentils

Lardons

Roasted potatoes with red peppers

Mange tout

Côte de Boeuf grillée Bercy

Grilled Angus rib of beef, Bercy sauce

Braised celery heart

French beans wrapped in streaky bacon

Château potatoes

Suprême de Pintadeau Forestière

Breast of Guinea fowl with mixed wild mushrooms

Carrot flan

Duchess potato

Stuffed courgette



Mousse Glacée aux framboises

Iced raspberry mousse with raspberry sauce

Traditionnel Summer pudding

*Traditional summer berries pudding with clotted cream
and raspberry sauce*

Millefeuille aux fruits rouges

Layers of puff pastry with red berries

Soufflé au citron vert

Mango sorbet

Hot lime soufflé with mango sorbet



Café - Mignardises

Freshly roasted coffee and Petit Fours



Expected donation: £45.00pp

7pm for 7:30pm