



Jacques' Table

September Suggestions

Complimentary welcome Kir Royal and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Dos de cabillaud roti

Lentilles du Puy aux lardons et jus de viande

Roast cod fillet, Puy lentils with lardons, rich meat jus

Petit chausson de homard à l'estragon

Puff pastry filled with lobster meat with a light tarragon velouté

Soufflé de Crabe en deux cuissons

Jus de cresson crème

Twice cooked Crab soufflé on creamed watercress velouté

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

White wine reduction with cream and walnuts

Toasted bread



Aiguillette de Boeuf braisée Choisy

Slow cooked blade of beef in a rich red wine sauce

Button mushrooms and glazed onions

Chateau potatoes

Glazed carrots

Braised lettuce

Suprême de volaille aux morilles et champignons sauvages

Free-range chicken breast

Morel sauce

Wild mushrooms

Selle d'agneau farçie Orientale

Roast saddle of lamb with pine kernels

Stuffed peppers

Aubergine fritter

Spicy rice timbale

Suprême de Barbue au Saffron

Baked brill fillet with Saffron sauce

Spinach flan

Duchess potato crown with mushroom duxelle



Tarte sablée aux framboises

Light sweet biscuit filled with raspberries

Raspberry sorbet

Nougat glacé au fruit de la passion

Iced nougat with passion fruit

Pêche de vigne au vin rouge et aux épices

Poached peach in red wine and spices

Clotted cream ice-cream

Soufflé glacé au citron vert

Iced lime soufflé with almonds tuiles



Café - Mignardises

Freshly roasted coffee and Petit Fours



Expected donation: £45.00pp

7pm for 7:30pm