



# Jacques' Table

*Festive 5-Course Gourmet Dinner/Lunch*

*Complimentary Kir Royal and Canapés*



## Menu

### ***Soupe de Canard***

### ***Croustade de foie gras***

### ***Marmelade de pommes aux coings***

*Clear Duck consommé served with foie gras on puff pastry base  
filled with an apple and quince chutney*

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### ***Paupiette de Turbot au Noilly***

*Turbot parcel filled with scallop mousse  
in a creamy vermouth sauce*

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### ***"Trou Gascon"***

### ***Sorbet aux pruneaux à l'Armagnac***

*Light prunes sorbet with Armagnac*

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### ***Chapon farci en Cocotte***

### ***Sauce aux Airelles***

*Roast free range capon with chestnuts  
Cocotte potatoes, glazed button onions,  
Roots vegetables, rich jus and freshly made cranberry sauce*

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### ***Trio Gourmand***

*Hazelnut Christmas log  
Christmas pudding ice-cream  
Chocolate and rum fondant  
Madagascar vanilla sauce*

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### ***Café***

### ***Mignardises***

*Homemade petit fours*

*Expected donation: £55.00pp*

*Lunch: 1pm for 1.30pm  
Dinner: 7pm for 7.30pm*