



Jacques' Table

Dinner 20 October

Complimentary welcome Kir Royal and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Filet de Loup poêlé à la crème de poivron rouges

Pan fried sea bass fillet on a fennel compote and red pepper sauce



Aiguillette de canard aux figues

Pan fried duck breast with fresh figs

Spinach flan

Duchess potato

Roasted parsnips



Soufflé au citron vert

Sorbet à la mangue

Hot Lime soufflé

Mango Sorbet



Café - Mignardises

Freshly roasted coffee and Petit Fours

Expected donation: £45.00pp

7pm for 7:30pm