



# Jacques' Table

*November Suggestions*

*Complimentary welcome Drink and Canapés*

## **Menu**

### *Mise en Bouche*

*Small appetizer, compliments of the Chef*



#### *Terrine de Canard au Poivre vert*

*Duck terrine with green peppercorn  
onions and crab apple chutney*

#### *Cassolette de Pêcheur Dieppoise*

*A composition of white fish and prawns with mussels  
and mushrooms in a creamy sauce*

#### *Gateau de foies de volaille au jus de Crustacés*

*Chicken liver flan with a light shellfish velouté*

#### *Salade tiède de langoustines aux agrumes*

*Warm salad of fresh locally caught langoustines  
with grapefruit, orange and lemon*



#### *Col-vert en deux cuissons*

*Pan -fried breast of Mallard served with the leg confit*

*Sautéed potatoes in duck fat*

*Braised lettuce*

*Petits pois à l'ancienne*

#### *Jambonnette de pintade grand-mère*

*Boned leg of Guinea fowl stuffed with wild mushrooms*

*Potato noisettes, button mushrooms*

*glazed button onions, spinach flan*

*Aiguillette de Boeuf Braisée Bourgeoise*  
*Braised Blade of Beef in a rich red wine sauce*  
*Braised lettuce*  
*Fondant potato*  
*Glazed white turnips and carrots*

*Gigot d'agneau Provencale*  
*Slow cooked leg of lamb with black olives, garlic,*  
*tomatoes and rosemary*  
*Roasted roots*



*Mousse glacée aux framboises*  
*Iced raspberry mousse with raspberry sauce*

*Charlotte aux pommes*  
*Warm apple charlotte with apricot sauce*

*Feuilleté à l'orange*  
*Puff pastry with oranges slices cooked in syrup*  
*Vanilla sauce*

*Soufflé au chocolat*  
*Glace au gingembre*  
*Dark hot chocolate soufflé*  
*Ginger ice-cream*



*Café - Mignardises*

*Freshly roasted coffee and Petit Fours*



*Expected donation: £45.00pp*

*7pm for 7:30pm*