



Jacques' Table

October Suggestions

Complimentary welcome Kir Royal and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Chartreuse de St Jacques à la crème d'oursins

*Scallop mousse wrapped in courgette and carrot case
with a sea urchin sauce*

Cassolette des pêcheurs de la Joliette

*Selection of fish and mussels in a rich Mediterranean soup
with fennel and cheese croutons*

Gateau de crabe d'Orkney et sa petite salade de papaye verte

Orkney crab cake on green papaya salad

Filet de Loup poêlé à la crème de poivron rouges

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



Perdreau servi en deux cuissons

Roast partridge served with the legs cooked in duck fat

Lyonnaise sautéed potatoes

Baked autumn leaves

Glazed carrots

Duo de gibier "Grand Veneur"

Venison and wild boar casserole

Celeriac purée
Wild mushrooms, button onions, and cocotte potatoes

Gigot d'agneau Avignonnaise

*Slow cooked leg of Lamb with garlic, Provence herbs,
fresh tomatoes and black olives.*

French beans
Baked cherry tomatoes
Fondant potato with fresh thyme

Aiguillette de canard aux damsons

Pan fried duck breast with a rich damson sauce

Spinach flan
Duchess potato
Roasted beetroots



Tarte Tatin

Glace vanille et clotted cream

Upside down caramelised apple tart
Served with vanilla ice-cream and clotted cream

Tarte feuilletée aux poires

Light puff pastry pear tart, chestnut ice-cream

Soufflé au Chocolat

Glace au gingembre

Hot chocolate soufflé
Ginger Ice-cream

Nougat glacé au fruit de la passion

Iced nougat with passion fruit sauce



Café - Mignardises

Freshly roasted coffee and Petit Fours



Expected donation: £45.00pp

7pm for 7:30pm