



Jacques' Table

Jacques' Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Soufflé de homard florentine en deux cuissons

Twice cooked lobster soufflé on creamed spinach

Aïoli de St Jacques à la crème de coriandre

Seared scallops with a garlic creamed potato
and coriander butter sauce

Dodine de caille aux foies de canard

Boned quail stuffed with duck livers
Crab apple and onion chutney
Toasted bread

Soufflé au fromage de chèvre et sa petite salade d'hiver aux noix

Twice cooked goat cheese soufflé with a wintery salad &
Walnut dressing



Pavé de Canard au Poivre vert

Pan -fried breast of duck with green peppercorn sauce
Fondant potato
Carrots and mushroom flan
Mange-tout and orange zests

Jambonnette de volaille aux morilles

Roast boned leg of free range chicken stuffed with morels, morel sauce
Fresh pasta and vegetable linguini

Côte de bœuf grillée Bourguignonne

*Grilled rib of Scotch beef served rare with a rich red wine and shallots jus
Dauphinoise potatoes
Glazed carrots
Bunch of French beans wrapped in sweet cured bacon*

Gigot d'Agneau en Chevreuil

*Marinated leg of lamb in red wine with elderberries, cooked in venison style
Creamed celeriac
Roasted roots*



Soufflé glacé aux clémentines

Clémentine iced soufflé

Charlotte de poires

Crème de marrons glacés

Pear charlotte, chestnuts cream, vanilla sauce

Gourmandise d'Elise

*Warm puff pastry with caramelised apple, white chocolate ice cream
Mango sauce*

Mousse glacée aux framboises

Iced Raspberry mousse



Café - Mignardises

Freshly roasted coffee and Petit Fours



Expected donation: £45.00pp

7pm for 7:30pm