



Jacques' Table

February Suggestions

Complimentary welcome Drink and Canapés

Menu

Mise en Bouche

Small appetizer, compliments of the Chef



Gâteau de foies de Canard, et son velouté aux champignons sauvages

Warm duck liver flan with a wild mushroom velouté

Yin Yang de St Jacques au beurre de clémentines

Seared scallops with creamed parsnips, pureed beetroots
and clementine butter sauce

Soufflé au fromage de Roquefort en deux cuissons

Twice cooked Roquefort Soufflé, cream of walnut, and winter leaves

Bourride Provençale

Mediterranean fish medley in a rich velouté, cheese and garlic croutons



Noisettes de chevreuil au cassis

Marinated loin steaks of venison with a rich blackcurrant jus
Potato and celeriac gratin
Glazed carrots

Flétan rôti au jus de viande et confit d'échalote

Roasted Halibut with a rich white meat jus
Buttered roasted shallot
Diced potatoes & stir-fried chicory

Selle d'Agneau Farcie à l'Orientale

*Saddle of lamb with pine kernels
Sweet potatoes & Cumin carrots
Mange-tout with orange zests*

Aiguillette de boeuf braisée Choisy

*Braised blade of Angus beef in a rich red wine jus
Chateau potatoes
Braised Lettuce
Carrot flan*



Soufflé glacé au chocolat blanc, Tuiles aux amandes

*White chocolate Iced soufflé
Almonds tuiles*

Charlotte aux poires, sauce noisette

Warm pear charlotte with hazelnut sauce

Millefeuille à l'Orange

Layers of puff pastry with Cointreau cream and poached orange slices

Soufflé au fruit de la passion en deux cuissons

Petite salade exotique

Twice cooked passion fruit soufflé with exotic fruit cocktail



Café - Mignardises

Freshly roasted coffee and Petit Fours



Expected donation: £45.00pp

7pm for 7:30pm