1997

Les Frère Jacques, Christmas Eve Menu, 1997

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XMAS EVE

Les Frères Jacques

Christmas Menu £17.00

Tian of roasted veg, ricotta cheese, tarragon cream dressing &
smooth chicken & duck liver pate, broccoli & orange chutney
Game pie with confit of onion and madeira sauce
Parcels of salmon & crab with ginger & lime s& (3.50 ext)
1/2 dozen west coast oysters Rock (3.50 ext) native (6.50 ext)
Warm salad of duck breast with fine sauté potatoes (2.50 ext)

Extra Courses:

** ** **

Parma ham wrapped tournedos of connemara salmon with dill &grelend
escalopes of turkey with black & white french pudding & pepper s&
Roast rump of mountain lamb with herbs & pepper juices
Roast haunch of wild venison with cranberry and game sauce
Roast quail with port sauce and potato gratin
Grilled fillet of beef with cracked black pepper s& (7.00 ext)
Roast Monk fish with game chips olive oil & balsamic s& (6.50 ext)

Gratinée of citrus fruits set in a rum flavoured custard

Home made Christmas pudding with a drambuie cream sauce
FRENCH CHOCOLATE & CHESTNUT CREAM LOG WITH BAILEYS APPALCINO S&
Magic of chocolate platter (3.50 ext)
Plateau de fromages (4.50 ext)