

1997

Les Frère Jacques, Christmas Eve Menu, 1997

Les Frère Jacques

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XMAS EVE
97

Les Frères Jacques

Christmas Menu £ 17.00

TIAN OF ROASTED VEG, RICOTTA CHEESE TARRAGON CREAM DRESSING
SMOOTH CHICKEN & DUCK LIVER PATE, BRUETTE & ORANGE CHUTNEY
GAME PIE WITH CONFIT OF ONION AND MADEIRA SAUCE
PARCELS OF SALMON & CRAB WITH GINGER & LIME S&C (3.50 EXT)
1/2 DOZEN BEST EAST OYSTERS ROCK (3.50 EXT) NATIVE (6.50 EXT)
LAMB SALAD OF DUCK CONFIT WITH FINE SAUTE POTATOES (2.50 EXT)



PARMA HAM WRAPPED TOWNEDOS OF CONNEMARA SALMON WITH DILL & PRESLING
ESCALOPES OF TURKEY WITH BLACK & WHITE FRENCH PUDDING & PEPPER S&C
ROAST RUMP OF MOUNTAIN LAMB WITH HERBS & BEAT SAUCES
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&C (7.00 EXT)
ROAST MONK FISH WITH GAME CHIPS olive oil & BALSAMIC S&C (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 APPUCCINO S&C
MAGIC OF CHOCOLATE PLATTER (3.50 EXT)
PLATEAU DE FROMAGES (4.50 EXT)

