

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 SCS (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 SCS  
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 SCS (7.00 EXT)  
ROAST MONK FISH WITH GAME CHIPS olive oil & BALSAMIC SCS (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 SCS  
MAGIC OF CHOCOLATE PLATTER (3.50 EXT)  
PLATEAU DE FROMAGES (4.50 EXT)

