Les Frère Jacques, Christmas Eve Menu, 1997

Les Frère Jacques

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Les Frères Jacques

Christmas Menu  £17.00

Tian of Roasted VEG, Ricotta Cheese, Tarragon Cream Dressing & Smooth Chicken & Duck Liver Pate, Brussel Sprout Orange Chutney
GAME PIE WITH CONFIT OF ONION AND MADEIRA SAUCE
PARCELS OF SALMON & CRAB WITH GINGER & LIME SAUCE (3.50 EXT)
1/2 DOZEN WEST COAST OYSTERS ROCK (3.50 EXT) NATIVE (6.50 EXT)
WARM SALAD OF DUCK BREAST WITH HERB SAUCE, POTATOES (2.50 EXT)

PARMA HAM WRAPPED TOURENEDOS OF CONNEMARA SALMON WITH DILL & PESTO
ESCALOPES OF TURKEY WITH BLACK & WHITE FRENCH ROASTING & PEPPER SAUCE
ROAST RUMP OF MOUNTAIN LAMB WITH HERBS & MEAT 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 SAUCE (7.00 EXT)
ROAST HOK FISH WITH GAME CHIPS OLIVE OIL & BALSAMIC SAUCE (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 SCD
MAGIC OF CHOCOLATE PLATTER (3.50 EXT)
PLATEAU DE FROMAGES (4.50 EXT)