Les Frère Jacques, Christmas Eve Menu, 1997

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Christmas Menu £17.00

**Tian of Roasted Veg, Ricotta Cheese, Tarragon Cream Dressing & Smooth Chicken & Duck Liver Pate, Brioche Orange Chutney**

**Game Pie with Confit of Onion and Madeira Sauce**

Parcels of Salmon & Crab with Ginger & Lime Sg (3.50 Ext)

1/2 Dozen West Coast Oysters Rock (3.50 Ext) Native (6.50 Ext)

Warm Salad of Duck Breast with Fine Sauce, Potatoes (2.50 Ext)

**★ ★ ★**

**Parma Ham Wrapped Tournedos of Connemara Salmon with Dill & Presling**

Escalopes of Turkey with Black & White French Pudding & Pepper Sg

Roast Rib of Mountain Lamb with Herbs & Meat 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 Sg (7.00 Ext)

Roast Monk Fish with Game Chips, Olive Oil & Balsamic Sg (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 Appollino Sg

Magic of Chocolate Platter (3.50 Ext)

Plateau de Fromages (4.50 Ext)

**★ ★ ★**