1998

Les Frères Jacques, Menu, c. 1998

Les Frères Jacques

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Les Frères Jacques
Tonights Table D'Hôte £ 20.00

**Creme of Lettuce Soup with Provençal Crouton**

**Oxtail and Carrot Terrine with Mixed Herbs Mayonnaise**

**Salad of Duck & Giblets Confit with Port Juices**

**Shellfish & Seafood Mousse & Curry Scented Cream Soup**

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**Roast Leg of Nuzzlau Lamb with Summer Vegetables**

**Grilled Fish Rendez-vous with a Beurre Blanc**

**Cajun Spiced Chicken Supreme with Pesto & Yogurt Sauce**

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**Crackling Hougat Biscuit White Choc Mousse & Apricot Coulis**

**Seasonal Fruits Tartelette with a Citrus Sorbet**

**Platéau de Fromages (4.50 EAT)**

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**A La Carte Suggestions**

- **½ DZ West Coast Rock Oysters**  6.50
- **Grilled Lobster from our Tank Flamed with Whiskey**  21.00
- **Roast Medallions of Monkfish Nicoise**  19.50
- **Filet of Atlantic Turbot with a Herb Crust & Vermouth**  21.00
- **Roast Best End Rack of Lamb with Thyme Juices**  17.50

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**SERVICE CHARGE 12.5%**