



JAC & CO FIT
À LA RUSSE

14TH OF NOVEMBER

DINNER & MUSIC FROM JAC & CO

£27

ENTRÉES

Soupe a l'oignon gratenée / French onion soup with Gruyere croutes

Fromage de chevre / Grilled goat's cheese

with sweet & sour cherry compote & roquette

Saumon fume / Scottish smoked salmon, perfumed with Gin

with potato blinis, tartare & dill dressing

Pâte de canard / Duck & Cognac pate

served with brioche & roasted fig & red onion marmalade

6 Escargots a la Bourguignonne / 6 Snails stuffed with garlic & herb butter

LES PLATS

Steak de veau / Flame grilled veal sirloin steak

topped with wild mushroom & tarragon sauce, served with chips

*Blanc de poulet farci / Chicken supreme stuffed with spinach**

on a thyme, lemon & tomato concasse beurre blanc

Bœuf Bourguignon / Beef Bourguignon

chunks of beef slowly cooked with lardons, mushroom, shallots, red wine & herbs, served with mash

*Filet de bar / Pan fried seabass fillets**

on a prawn, leek & white wine sauce

Trofie pasta with roasted aubergine, pesto & tomato

parmesan shavings & side salad

**served with Chef's selection of vegetables & dauphinoise potatoes*

~ DESSERTS ~

Crème brûlée

Profiteroles with crème pâtissière & warm chocolate sauce

Tarte aux Pommes / Apple Tart

Eton mess

Fresh fruit salad

Fromage / Selection of French cheese (+3£ supplement)

served with bread or crackers, apple & grapes

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.

15TH OF NOVEMBER

CHARITY DINNER IN SUPPORT OF

GIFT OF LIFE CHARITY

EVENING WILL BE A FUSION OF FRENCH & RUSSIAN FOOD, MUSIC & CULTURE
WITH CHARITY RAFFLE, LIVE MUSIC FROM JAC & CO
& 4 COURSE GOURMET MEAL

£65

Please contact us if you require further details