

Jacques Manor Restaurant **Banquet Menu – 1 JANUARY, 2014**

GOLD BANQUET MENU

\$80.00 per person

All meals served with crusty French baguettes

Entrees - Choose One only. If Two or Three – alternate serving

Chicken Almond and Red Wine Pate Served with Melba Toast

Mousse of Trout and Cheese in a Smoked Salmon Parcel Served with Dill Mayonnaise

Charella Mild Goat Cheese and Roasted Capsicum Salad on Turkish Bread

Cocktail of Seafood Flowing from an Avocado on Baby Greens

Main Courses - Choose One only. If Two or Three – alternate serving

Fillet of Beef Served with a Light Green Peppercorn Sauce and Potato Rosti

Chicken Breast Wrapped in Prosciutto Served on Bocconcini, Olive and Capsicum Sauce

Salmon Fillet Oven Baked on Mixed Rices Served with a Lime Hollandaise

Twice Cooked Duck Wing with Black Cherries and Ginger Sauce

Desserts - Choose One only. If Two or Three – alternate serving

Creme Brulee Garnished with Jacques Sugar Bark

Lemon Meringue Pie

Chocolate Nougatine Slice

Mango and Passionfruit Individual Charlotte

Fresh Brewed Coffee and Ceylon Tea

Premium Cheese Platter Optional Extra \$9.50 Per Person