

Jacques Manor Restaurant **BANQUET MENUS – 1 September, 2008**

DIAMOND BANQUET MENU

\$90.00 per person

All meals served with crusty French baguettes

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

Pate en Croute Served with Wild Rocket Salad and Port Jelly

Morton Bay Bugs and Prawns on Mesclum with Saffron Dressing

Smoked Turkey Shavings on Baby Greens with Sweet Cranberry Dressing

Vitello Tonato-Sliced Cold Veal Roast with Tuna Sauce

Rolled Chicken Supreme Stuffed with Camembert Toasted Pecan Nuts
and Chicken Mousse Served with Apricot Sauce

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

Roasted Fillet of Beef with Onion Jam and Bernaise Sauce

Herb Crusted Loin of Lamb with Ratatouille and Rosemary Sauce

Grilled Tuna "Catalane" with Tomato, Olives, Eggplant, Garlic Onions and Wine Sauce

Chicken Breast Braised in Demi-Glace and Vermouth With Cepes, Pine Nuts and Raw Ham

Le Duo de Saumon – Tasmanian Salmon and Smoked Salmon
Served with Asparagus and Lime Orange Hollandaise

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

Les Crepes Suzette Prepared in Grand Marnier Sauce

Creme Brulee Garnished with Jacques Sugar Bark

White Chocolate and Midori Mousse Slice

Raspberry and Strawberry Individual Charlotte

Freshly Brewed Coffee and Ceylon Tea

Premium Cheese Platter Optional Extra \$9.50 Per Person