

Jacques Manor Restaurant **Banquet Menus – 1 SEPTEMBER, 2008**

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