

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

**SILVER BANQUET MENU**

\$70.00per person

All meals served with crusty French baguettes

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

Smoked Chicken Terrine Served with Toasted Bread,  
Sweet Mustard and Pickles

Tomatoes filled with Crab Salad on Fresh Garden Greens.

Farmhouse Pate Scented with Cognac Served with Onion Jam

Smoked Salmon Salad with Apple and Celery Julienne  
In Creamy Horseradish Dressing

**Main Course - *Choose one only. If Two or Three – alternate serving***

Roulade of Chicken Filled with Camembert and Roasted Pecan on Apricot Sauce

Veal Medallion "Normandy" with Crushed Apples and Cider Cream Sauce

Noisettes of Pork with Prunes and Red Currant Sauce  
On Crushed Kipfler Potatoes

Reef Fish Fillet with Exotic Mushrooms in Light Cream Sauce

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

Profiteroles Filled with Creme Patisserie Served with Hot Chocolate Sauce

Chocolate Mud Cake with Melba Sauce and Whipped Cream

Raspberry Cheese Cake with Fruit Couli

**Fresh Brewed Coffee and Ceylon Tea**

Premium Cheese Platter Optional Extra \$9.50 (Per Person)