



Jacques Manor Restaurant

VALENTINES DAY -
TUESDAY 14 FEBRUARY, 2017
MENU 4 COURSES - \$65.00 per person

APPETISER

Tomato Bruschetta – a fresh delicious appetiser with garlic olive oil, organic tomatoes & basil.

Crunchy baked garlic bread served with garlic butter

ENTRÉE

Classic Oysters Kilpatrick- topped with crispy smoked bacon, Worcestershire sauce & butter – ½ dozen

Traditional Prawn Cocktail - Large Australian ocean king prawns Served with crisp iceberg lettuce, lemon slices and chef's own creamy cocktail sauce

Vegetable Pumpkin & Spinach Ravioli – served on a bed of Pumpkin & Basil Sauce

Traditional French Onion Soup with a grilled cheese topped crouton

MAIN

Hot Seafood Crepe filled with a creamy combination of Prawns, Mussels & Scallops, served on rice-

Baked Crumbed Chicken Breast – Garlic and rosemary marinated chicken breast crumbed shallow fried & served with a 4 variety cheese sauce – blue cheese, cheddar, camembert & parmesan



MAIN

***Tender Beef Rib Fillet – 150 day grain fed Angus beef
from Oakey Cooked to order, with your choice of
Pepper, mushroom or diane sauce***

***Balsamic Glazed Salmon Fillet – a pan fried salmon fillet glazed
With balsamic honey white wine and Dijon mustard***

All meals served with fresh julienne vegetables & baked potatoes

DESSERT

***Crepe Suzette - Delicate French crepes immersed in a rich orange
and Grand Marnier sauce, flambéed and served
with double cream, ice cream and berries.***

***White & Dark Chocolate Mousse – A delicious combination of white &
milk chocolate in a creamy parfait***

***Pannacotta – A classical mixture of cream, milk & sugar
Served with berri couli***

***Semi Fredo – Semi frozen dessert with cream and white
Chocolate served with dark chocolate sauce***

AFTER DINNER

Tea & Coffee & Petit fours

**VALENTINES DAY MENU
4 COURSES - \$65.00 per person**