



VALENTINES WEEKEND MENU

£34.95 per person for 3 courses

Antipasti Selection (to share)

Smoked Fish Platter with an Iced Vodka Shot (to share)

Half a Dozen Oysters with Shallot Vinaigrette

French Onion Soup with a Gruyere Cheese Croute (v)

Baked Camembert with Honey & Thyme, Crostini & Red Onion Marmalade (v)

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***Pan Seared Peppered Loin of Local Venison, Fondant Potato, Spiced Carrot Puree & Star Anise Jus***

*Roasted Breast of Magret Duck, Roasted Figs, Savoy Cabbage, Potato Puree & Honey Jus*

***Fillet of Brill, poached in Orange & Rosemary, Buttered New Potatoes, Tarragon Roasted Tomatoes & Orange Beurre Blanc***

*Spiced Chick Pea Patties with Caponata & Bulls Blood Salad (v)*

***Chicken Breast stuffed with a Pancetta, Mozzarella & Sundried Tomato Mousse, Wild Mushroom & Truffle Linguine***

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Warm Chocolate Fondant with Chocolate & Cherry Ice Cream (10 mins)

Passion Fruit Tart with Raspberry Coulis

Vanilla Cheesecake topped with a Blueberry & Champagne Jelly

West Country Cheese Selection with Biscuits & Homemade Chutney

A Selection of Marshfield Farm Ice Creams

A non refundable deposit of £10 per person is required to secure your booking. Please call 0117 9453990 to make a reservation or e-mail daniel@jacksbrasserie.co.uk