

chez jules



CHRISTMAS DINNER MENU



2 COURSES £23.95 / 3 COURSES £26.95

ENTRÉES

SPICED CARROT & PUMPKIN SOUP

toasted pumpkin seeds

CHICKEN LIVER PARFAIT

confit red onion & port marmalade, toasted garlic & rosemary bread

MOULES MARINIÈRE

mussels, white wine, shallots, garlic, parsley, cream

TARTIFLETTE

potato, smoked bacon, shallots, cream, Reblochon cheese

CREAMED CHESTNUT MUSHROOMS

chive & garlic cream sauce, toasted brioche

HAM HOCK & CONFIT RABBIT TERRINE

mulled apricot & fig chutney, toasted sourdough

SMOKED HADDOCK & DILL FISHPASTE

baby leaf salad, saffron aioli, crispy capers

ROASTED SWEET POTATO SALAD

chick peas, pinenuts, sundried tomatoes, sumac, apricots, mâche, basil dressing

PLATS DE RÉSISTANCE

HONEY & SAGE ROASTED TURKEY BREAST

chestnut & cranberry stuffing, wrapped chipolata, goose fat roast potatoes, turkey jus

SEASONAL VEGETABLE STROGANOFF

braised brown rice with shallots & parsley

BOEUF BOURGUIGNON

slow cooked beef, mushrooms, shallots, bacon, thyme & red wine

OVEN ROASTED SALMON SUPREME

smoked tomato & basil veloute, red pepper & caper salsa

CHARGRILLED 8OZ RIBEYE STEAK

garlic & thyme confit tomato, watercress, peppercorn sauce

PAN FRIED FILLET OF SEABREAM

braised haricot bean & Provençal vegetable cassoulet, rocket pesto

SLOW BRAISED LAMB SHOULDER

parsnip crisps, caramelised shallot, thyme and balsamic jus

CHICKEN BREAST

chestnut mushroom, smoked bacon & tarragon cream

SPICED WINTER VEGETABLE & CASHEW NUT CASSOULET

clementine, cinnamon & cranberry cous cous

DESSERTS

Choice of seasonal desserts or a selection of French cheeses with biscuits