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*chez jules*

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# CHRISTMAS LUNCH MENU



2 COURSES £15.95 / 3 COURSES £18.95

## ENTRÉES

**(V) 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

**(V) CREAMED CHESTNUT MUSHROOMS**  
chive & garlic cream sauce, toasted brioche

**SMOKED MACKEREL PÂTÉ**  
cranberry, ginger & lime, sourdough croutes

**(VE) ROASTED SWEET POTATO SALAD**  
chick peas, pinenuts, sundried tomatoes, sumac, apricots, mâche leaves, basil dressing

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## 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

**CHARGRILLED PORK LOIN STEAK**  
smoked sweet potato purée, apple & sage compote, red wine sauce

**PAN FRIED FILLET OF SEABREAM**  
braised haricot bean & Provençal vegetable cassoulet, rocket pesto

**CHICKEN BREAST**  
chestnut mushroom, smoked bacon & tarragon cream

**SPICED WINTER VEGETABLE & CASHEW NUT CASSOULET**  
clementine, cinnamon & cranberry cous cous

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## DESSERTS

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

MENU SERVED 12PM - 5PM