

*chez jules*

DEPUIS 1997

# Menu Saint-Valentin

## ENTRÉES

FRENCH ONION SOUP served a Gruyère croute

BAKED GOAT'S CHEESE & HONEY caramelised onions, toasted brioche **VEGETARIAN**

CHICKEN LIVER PARFAIT spiced apricot chutney, garlic focaccia

SMOKED SALMON avocado, rocket, lemon dressing

POMEGRANATE, BLOOD ORANGE & PINK GRAPEFRUIT SALAD fig, pecan nuts, cherry tomato & watercress with a poppy seed citrus dressing **VEGAN**

BAKED CAMEMBERT TO SHARE red onion marmalade, garlic & thyme croûtes **VEGETARIAN**

MOULES MARINIÈRES steamed mussels with shallot, garlic, lemon & white wine finished with cream  
*(individual portion or to share)*

CHARCUTERIE BOARD cured meat, pickles, olives, cheeses, chicken liver parfait, chutney & artisan bread *(individual portion or to share)*

## PLATS DE RÉSISTANCE

CHICKEN filled with spinach & sundried tomato mousseline, white wine velouté

SEABASS wilted kale, mango & chilli salsa

CHARGRILLED RIBEYE STEAK confit tomato, watercress, peppercorn sauce

BRIE & BUTTERNUT SQUASH TART red pepper coulis, rocket & walnut salad **VEGETARIAN**

ROASTED LAMB spring pea purée, mint pesto, redcurrant reduction

DUCK BREAST rhubarb pureé, sweet blood orange glaze

SALMON sautéed pak choi, Champagne cream

AUBERGINE FILLED WITH RED PEPPER sundried tomato, cashew nuts, raisins, nutmeg & cinnamon served with organic rice **VEGAN**

## DESSERT & FROMAGE

DESSERT SHARING PLATE

chocolate brownie, banoffee pie, vanilla crème brûlée,  
chocolate dipping pot with strawberries & marshmallows

CHEESE BOARD TO SHARE

selection of French cheeses, grapes, celery, homemade chutney, artisan biscuits

**3 Courses & Glass of Crémant Sparkling Wine £30 per person**  
**Thursday 14th February from 6.30pm**