

*chez jules*

# Early Evening Valentines Menu

Friday 14th February 5pm-6.30pm

2 Course Menu £19.95 per person

3 Course Menu £23.95 per person

## ENTRÉES

ROASTED TOMATO SOUP crème fraîche, toasted croutons

HAM HOCK & CHILLI CROQUETTES pea purée, honey & soy sauce

CHICKEN LIVER PARFAIT spiced apple chutney, toasted brioche

SMOKED HADDOCK & LEEK RISOTTO spinach, cracked black pepper

WARM AUBERGINE, RED PEPPER & PUY LENTIL SALAD lambs lettuce, vegan feta, lemon dressing

DEEP FRIED CAMEMBERT cranberry jelly

## PLATS DE RÉSISTANCE

CHICKEN & GOAT'S CHEESE ROULADE wrapped in Bayonne ham, Champagne & grape sauce

CONFIT PORK BELLY potato purée, apple compote, red wine jus

SEABASS FILLET sundried tomatoes, olives, red peppers, red onion & garlic, red wine jus

CHARGRILLED RIBEYE STEAK confit tomato, watercress, Diane sauce

SAVOURY CRÊPE filled with spinach, ricotta, pine nuts & sultanas with a tomato & basil sauce

GARLIC ROASTED CAULIFLOWER petit ratatouille, wild rice

## DESSERT & FROMAGE

DESSERT SHARING PLATE

lemon posset, vanilla crème brûlée, chocolate dipping pot with strawberries & marshmallows,  
raspberry macaron, sablé biscuits

CHEESE BOARD TO SHARE

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