

*chez jules*

# Menu Saint-Valentin

Friday 14th February from 7pm

3 Course Menu £30 per person

plus a glass of Crémant sparkling wine £35 per person

## ENTRÉES

**CAN BE VEGAN** 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

MOULES MARINIÈRES steamed mussels with shallot, garlic, lemon, white wine, cream

**VEGAN** 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

DUCK BREAST rhubarb purée, potato rosti, Port & red wine reduction

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

SALMON EN CROÛTE cucumber salsa, dill & white wine cream sauce

CHARGRILLED SIRLOIN STEAK confit tomato, watercress, Diane sauce

SLOW COOKED LAMB SHOULDER redcurrant jus, kale crisps

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

**VEGAN** 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

**VEGAN DESSERT OPTION AVAILABLE**