

# chez jules

FRI 27th NOV – THURS 31st DEC 2020

## CHRISTMAS DINNER MENU

2 COURSES £25.95 3 COURSES £28.95

SERVED FROM 5PM EVERY DAY

### ENTRÉES

**(VE) LEEK & POTATO SOUP** crispy shallots

**CHICKEN LIVER PÂTÉ** apple & cranberry chutney, mixed leaves, toasted brioche

**MOULES MARINIÈRE** mussels, white wine, shallots, garlic, parsley, cream

**TARTIFLETTE** potato, smoked bacon, shallots, cream, Reblochon cheese

**(V) CREAMED BUTTON MUSHROOMS** chive & garlic cream sauce, toasted garlic & rosemary focaccia

**CHESTNUT & FIG SALAD** clementine, puy lentils, frisée lettuce, pomegranate seeds, crushed walnuts, French dressing

**HAM HOCK TERRINE** picallilli à la maison, cornichons

**CRABCAKE** lime & chilli mayonnaise, dressed rocket leaves

### PLATS DE RÉSISTANCE

**HONEY ROASTED TURKEY BREAST** chestnut & apricot stuffing, wrapped chipolata, goose fat roast potatoes, turkey jus

**SLOW BRAISED LAMB SHOULDER** parsnip crisps, lamb & mint jus

**(V) BAKED CRÊPE** stuffed with ricotta, spinach, sultanas & pine nuts with a tomato & basil sauce

**BOEUF BOURGUIGNON** slow cooked beef, mushrooms, shallots, bacon, thyme, red wine

**SEABASS FILLET** wilted greens, sauce vierge

**CHICKEN BREAST** creamed leeks, bacon & thyme

**CHARGRILLED 8OZ RIBEYE STEAK** confit tomato, watercress, peppercorn sauce

**(VE) ROOT VEGETABLE & SQUASH MILLEFEUILLE** cranberry cous cous & spiced aubergine purée

**SALMON FILLET** vine cherry tomatoes, white wine & dill cream sauce

### DESSERTS

BANOFFEE PIE (V)

TROPICAL FRUIT SALAD (VE)

VEGAN CHOCOLATE, TOFU & STRAWBERRY TORTE (VE)

VANILLA CRÈME BRÛLÉE (V)

STICKY TOFFEE CHRISTMAS PUDDING (V)

CHOCOLATE BROWNIE (V)

LEMON POSSET

FRENCH CHEESES & ARTISAN BISCUITS