

chez jules



MENU DE NOËL

Festive Dinner Menu

Monday to Saturday from 5pm

2 courses £26.95 / 3 courses £29.95



ENTRÉES / STARTERS

BUTTERNUT SQUASH SOUP chive crème fraîche (V)

HOMEMADE BOUDIN NOIR soft poached egg, hollandaise sauce (M SD G E)

CONFIT CHICKEN & MUSHROOM TERRINE spiced chutney, toasted brioche (SD Mu M G)

MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream (M Mo SD)

TARTIFLETTE potato, smoked bacon, shallots, cream, Reblochon cheese (M)

MACKEREL PÂTÉ horseradish crème fraîche, cucumber (F M G)

SMOKED & FRESH SALMON RILLETES new potato, tartare sauce (M E F)

PUMPKIN & WHEATBERRY SALAD granny smith apple, rosemary & cranberry granola (VE G)

PLATS DE RÉSISTANCE / MAIN COURSES

All main courses served with a pan of seasonal vegetables & gratin dauphinois potatoes

HONEY ROAST TURKEY BREAST chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, turkey jus (G SD)

CHICKEN BREAST creamed leeks, bacon & thyme (M SD)

BOEUF BOURGUIGNON slow cooked beef, mushrooms, shallots, bacon, thyme, red wine (M SD)

SLOW BRAISED LAMB SHOULDER parsnip purée, lamb jus (M SD)

8OZ RIBEYE STEAK confit tomato, watercress, peppercorn sauce (M SD Mu)

SEABASS FILLET herb pearl barley risotto, pickled pink onions (F M)

COD LOIN celeriac purée, tarragon sauce (F M)

WALNUT & CRANBERRY TART goats cheese cream, wilted greens (V G M SD)

WINTER VEGETABLE & LENTIL PITHIVIER sweet potato purée, herb oil (VE G SD)

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING brandy sauce, plum compote (V M G N SD E)

CRÈME BRÛLÉE spiced ginger biscuit (V G M)

MULLED WINE POACHED PEAR candied almonds, coconut yoghurt (VE SD G)

PISTACHIO & RASPBERRY FRANGIPANE TART vanilla cream (V N G E M)

BÛCHE DE NOËL chocolate yule log, ganache, chestnut cream (V M G E)

PASSIONFRUIT CHEESECAKE mango salsa (V M G)

FROMAGES (M G)

roquefort, camembert & comté cheeses, artisan biscuits, grapes & red onion chutney

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard / N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

Depuis 1997