

chez jules



MENU DE NOËL Festive Dinner Menu

Monday to Saturday from 5pm

2 courses £31.95 / 3 courses £36.95



ENTRÉES / STARTERS

WINTER VEGETABLE & LENTIL SOUP herb pistou (VE SD C)

CHICKEN LIVER PARFAIT fig chutney, granary toast (M E G SD C)

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

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)

BUTTON MUSHROOM FRICASSEE garlic cream, fresh tarragon, toasted bread (V M G SD C)

SMOKED MACKEREL PÂTÉ citrus crème fraîche, compressed celery & apple, sea salt croûte (F M G C SD)

SAUTEED KING PRAWN PROVENÇALE white wine, tomatoes, garlic, chilli (Cr SD C)

ROASTED CHICKPEA & BUTTERNUT SQUASH SALAD with spinach, clementine segments, pomegranate molasses, pumpkin seeds (VE Mu SD)

PLATS DE RÉSISTANCE / MAIN COURSES

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

BUTTER ROASTED TURKEY BREAST chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, turkey jus (G N M E SD C)

CHICKEN CHASSEUR chicken breast, tomato, mushrooms & white wine, roasted baby potatoes (M SD C)

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

SLOW BRAISED LAMB SHOULDER pearl barley casserole, honey baked parsnips (G SD C M)

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

CONFIT PORK BELLY sautéed savoy cabbage & bacon, spiced apple compôte, red wine sauce (M SD C)

PAN FRIED SEABASS FILLET herb pomme purée, white wine sauce split with lemon & caper butter (F M SD)

COD LOIN celeriac & brie mash, shellfish bisque, sapphire (F Cr Mo C SD M)

TWICE BAKED CHEESE SOUFFLÉ pickled walnuts, golden beetroot, parsley sauce (V M G E SD C)

WINTER VEGETABLE WELLINGTON cashew nuts, plant based cheese sauce (VE SD C)

DESSERTS

STICKY WINTER PUDDING brandy sauce, plum jam (V M G SD E)

CRÈME BRÛLÉE gingerbread biscuit (V M E G)

BLACK CHERRY CLAFOUTIS vanilla "cream", kirsch-soaked cherries (VE G SD)

BLACKBERRY, APPLE & STREUSEL CRUMBLE cinnamon clotted cream (V M G SD)

CHOCOLATE TORTE chantilly cream, candied orange (V M E G SD)

BAILEYS & WHITE CHOCOLATE CHEESECAKE cherry compôte (V M E G SD)

FROMAGES selection of french cheeses, grapes, chutney, artisan crackers (M SD G)

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