

chez jules



MENU DE NOËL

Festive Lunch Menu

Monday-Saturday 12pm-5pm

2 courses £18.95 / 3 courses £21.95



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)

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)

TWICE COOKED PORK BELLY creamed savoy cabbage & bacon, cider jus (M SD)

SEABASS FILLET herb pearl barley risotto, pickled pink onions (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 camembert & comté cheeses, artisan biscuits, grapes & red onion chutney (M G)

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