



chez jules



B O N N E A N N É E

New Years Eve Menu

from 6pm

amuse-bouche, 3 courses and a glass of Champagne

£50 per person

ENTRÉES

CREAM OF CELERIAC SOUP black garlic oil (V M)

PAN SEARED PIGEON BREAST hen-of-the-wood mushroom, smoked lardons, blackberry jus (M SD)

DUCK LIVER PARFAIT grand marnier jelly, brioche (SD Mu M G)

TRIO OF OYSTERS red wine vinegar & shallots/lime yoghurt & puffed rice/rockefeller (SD, M, Cr)

SMOKED SALMON compressed cucumber, keta caviar (F)

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

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

PLATS DE RÉSISTANCE

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

BREAST OF CHICKEN wrapped in bayonne ham, creamed leeks, bacon & thyme (M SD)

HERB CRUSTED RACK OF LAMB parsnip purée, roasted parsnip, lamb jus (M SD)

BLACKENED BEEF MEDALLIONS pomme mousseline, kale, beef butter sourdough (M C G SD)

10 OZ SIRLOIN STEAK confit tomato, watercress, peppercorn sauce (M SD Mu)

COD LOIN champagne sauce, brown shrimps, samphire (F M SD)

SEABASS FILLET clams, 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

CHOCOLATE & SALTED CARAMEL TORTE crème fraîche cream, toffee popcorn (V G M E)

VANILLA CRÈME BRÛLÉE cherry macaron (V M G N E)

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

SELECTION OF FRENCH CHEESES caramelised red onion chutney, grapes & artisan biscuits (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