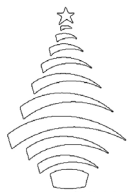


chez jules

MENU DE NOËL



FESTIVE TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 36.95pp
Select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'
and choose between a bottle of house white or red wine

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 unless stated otherwise ** (SD M)

- 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)
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, samphire (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)

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