

chez jules

Menu Saint Valentin

a glass of champagne

3 courses

£36.95 per person



HORS D'OEUVRES

OYSTERS sherry vinegar, shallots (Mo SD) 2.25

PORK & GRUYÈRE CROQUETTES aioli (S M C Mu G E) 3.95

GARLIC & PARSLEY BAGUETTE (V M G) 3.25

MIXED OLIVES (VE) 3.95

ENTRÉES

WHITE ONION & CIDER SOUP garlic croutons (V C M)

HAM HOCK BON BONS wholegrain mustard mayonaise (M Mu G C SD)

CHICKEN LIVER PARFAIT homemade chutney, brioche (SD M S G)

PAN SEARED RED MULLET "saffron & potato risotto" (F M)

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

SHARING BAKED CAMEMBERT red onion chutney, rosemary croutes (V M S SD)

GARLIC WILD MUSHROOMS cream, toasted brioche, soft poached egg, truffle oil (V E S G)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois potatoes ** unless stated otherwise

BREAST OF CHICKEN wrapped in cured ham, reblochon pomme purée, chicken jus (M C SD)

DUCK BREAST fondant potato, saffron shallots, savoury granola (SD N)

BEEF FILLET PLATTER to share ** confit tomato, frites, peppercorn & béarnaise sauce (M SD)

COD LOIN confit celeriac, spinach & clam chowder (F M SD)

FILLET OF SALMON buttered samphire, champagne sauce, brown shrimp butter (F M Cr SD G)

BRIE & BUTTERNUT SQUASH TART kale & walnut dressing (V G M N SD)

CHICORY TART TATIN plant based sage cheese rocher, crispy roquette (VE G SD)

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

DESSERTS

ASSIETTE DE DESSERTS

passionfruit cheesecake, macarons, rhubarb & custard tart, chocolate pot (V G N M E)

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

DARK CHOCOLATE BROWNIE coffee cream (V N G E M)

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

DESSERT WINE

Sauternes - Castelnau de Suduiraut 50ml 4.50

PORT

Fonseca Bin 27 (50ml) 3.55

Ramos Pinto Reserva (50ml) 3.95

Fonseca Vintage Guimaraens (50ml) 6.15

DESSERT COCKTAILS

Dark Chocolate & Mint 8.95
creme de menthe, ozart dark chocolate, cream

White Hazelnut Chocolate 8.95
frangelico, mozart white, kahlua, cream

Orange Brûlée 8.95
disaronno amaretto, grand marnier, cognac

LOVE DOES EXIST

*Your eyes, your smile,
I can't resist
Ever since I found you
I know love does exist*

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