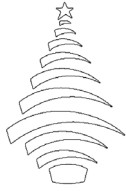


chez jules



MENU DE NOËL

Festive Dinner Menu

Monday to Saturday from 5pm

2 courses £27.95 / 3 courses £31.95



ENTRÉES / STARTERS

- LEEK & POTATO SOUP** cheese croûtons (V M SD C)
CHICKEN & WILD MUSHROOM FRICASSÉE tarragon, cream, toasted brioche (SD MU M G)
(available without chicken as a vegetarian option)
MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream (M Mo SD)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)
HAM HOCK TERRINE sticky apricots, smoked salt croûte (Mu SD G)
MACKEREL PÂTÉ horseradish crème fraîche, cucumber, toasted french bread F M Mu G)
SMOKED & FRESH SALMON FISHCAKE tartare sauce (F M G E)
SPICED BUTTERNUT SQUASH & APPLE SALAD toasted hazelnuts, pomegranate,
pumpkin seeds (VE N 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 SD)
CHICKEN CHASSEUR chicken breast, tomato, mushrooms, shallots, garlic (SD M)
BOEUF BOURGUIGNON slow cooked beef, mushrooms, shallots, bacon, thyme & red wine (SD M)
BRAISED LAMB SHOULDER pommery mustard mashed potato, vegetable crisps, lamb jus (SD M Mu)
8OZ RIBEYE STEAK confit tomato, watercress, peppercorn sauce (SD M Mu)
SEABASS FILLET roasted new potatoes, creamed leeks, herb & garlic dressing (F SD M)
COD LOIN artichoke velouté, confit artichoke, black garlic oil (F SD M)
PROVENÇAL VEGETABLE GRATIN walnuts, emmental, tomato & basil sauce (V M SD)
WINTER VEGETABLE WELLINGTON lentil & herb sauce (VE SD)

DESSERTS

- STICKY CHRISTMAS PUDDING** brandy sauce, plum compote (V M G N SD E)
CRÈME BRÛLÉE burnt oranges, orange scented shortbread (V G M)
PLANT BASED COFFEE CARAMEL raisins (VE SD)
BLACKBERRY & APPLE TART almond streusel, cinnamon cream (V N G E M)
CHOCOLATE & RASPBERRY OPERA (V G M)
BAILEYS & WHITE CHOCOLATE CHEESECAKE salted caramel (V G M)
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

Depuis 1997



TERMS & CONDITIONS

- The Festive Menus run from Friday, 25th November until 4pm, Saturday 31st December 2022
 - The Restaurant is closed on Christmas Day, Boxing Day and New Year's Day.
 - We ask for £10 per guest for parties of 8 or more throughout December.
- In the event of cancellation or changes in numbers deposits will only be refunded up to 48 hours prior to the reservation date. All remaining deposits will be removed from the final bill.
 - A deposit of £10.00 per person will be forfeited if a guest is a no-show
 - We require pre orders for parties of 8 and more 48 hours prior your meal
- For parties of 8 or more there will be an optional 10% gratuity added to the final bill.
 - We do not operate a split bill system. There will be one bill per table.
 - Larger parties maybe split across more than one table.
- Tables are allocated on the day by the restaurant team and although we will do everything we can to allocate a table in your preferred area of the dining room, we cannot always guarantee this.
- The restaurant is set across 2 floors and we do not have a lift. Please inform us of any mobility issues that will require your reservation to be downstairs.
 - We provide wheelchair access upon request, and have a disabled access restroom on the ground floor.
 - Please inform us of guests who have specific dietary requirements or allergens prior to the date of the reservation.
- The restaurant will be decorated accordingly, but we do not provide table decorations. You are welcome to bring your own with the exception of any type of table confetti.