

chez jules

B O N N E A N N É E 2 0 2 3



a glass of champagne,
amuse-bouche and 3 courses
£55 per person

ENTRÉES

CAULIFLOWER & ALMOND SOUP (V) toasted almonds, truffle oil
PAN SEARED PIGEON BREAST sautéed sprouts & bacon, anise scented baby carrot
DUCK & CHICKEN LIVER PARFAIT cornichons, whisky & honey jelly, toasted brioche
OYSTERS red wine vinegar & shallots / tabasco & lime / ginger & soy
SMOKED SALMON chive crème fraîche, shallots, lemon
MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream
SPICED BUTTERNUT SQUASH & APPLE SALAD (VE)
toasted hazelnuts, pomegranate, pumpkin seeds

PLATS DE RÉSISTANCE

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

CHICKEN pan fried chicken breast, chicken leg à la coq au vin, fondant potato
SADDLE OF LAMB rosemary & apricot stuffing, lamb fat roasted potatoes, wilted greens, lamb jus
BLACKENED BEEF MEDALLIONS pomme mousseline, kale, beef butter sourdough
10OZ RIBEYE STEAK confit tomato, watercress, peppercorn sauce
COD LOIN artichoke velouté, confit artichoke, brown shrimps
SEABASS FILLET clam chowder, samphire
PROVENÇAL VEGETABLE GRATIN (V) walnuts, emmental, tomato & basil sauce
WINTER VEGETABLE WELLINGTON (VE) lentil & herb cream

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

CHOCOLATE MARQUISE sour cherry compote, kirsch cream

CRÊPES SUZETTE grand marnier

CITRUS TART glazed meringue, freeze dried raspberries

SELECTION OF FRENCH CHEESES homemade chutney, grapes, artisan biscuits

NYE House Rules

We are showing the New Year countdown on the big screen and
everyone is welcome to join us upstairs at midnight

The service will stop temporarily between 11.50pm - 00.10am, for staff to enjoy the festivities,
make sure you have pre-ordered your celebration drink

If you are leaving your table to join us upstairs, please ensure you settle the bill beforehand

Enjoy the Magic

HAVE FUN

An optional gratuity of 10% will be added to your bill.
All gratuities will be shared with the whole team

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