



chez jules

Bonne Fête des Mères!

Sunday, 19th March 2023

3 courses £27.95



### APÉRITIFS

- POL ROGER Champagne (125ml) 11.95
- KIR ROYALE 8.95
- PEACH SPRITZ peach gin liqueur, cremant 8.95

### ENTRÉES

- CREAM OF TOMATO SOUP basil crème fraîche (V SD C M)
- CHICKEN LIVER PARFAIT homemade date chutney, toasted french bread (M G E S SD)
- HAM & CHEESE CROQUETTE pineapple pickle (SD M Mu S E G)
- SMOKED HADDOCK FISHCAKE caper & lemon mayonnaise (F M G E SD)
- MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream (M Mo SD)
- WILD MUSHROOMS ON TOAST cream, soft poached egg, truffle oil (V M E S SD)
- BEETROOT TERRINE whipped goat's cheese, radish salad (V SD M)

### PLATS DE RÉSISTANCE

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

- ROAST BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G SD)
- TWICE COOKED PORK BELLY pomme purée, apple sauce (SD M)
- PAN FRIED BREAST OF CHICKEN bacon & leek cream (M C SD)
- FILLET OF SEABASS confit celeriac, spinach, herb cream sauce (F M SD)
- SEARED TUNA STEAK warm niçoise salad (F M SD E)
- BROCCOLI & FOURME D'AMBERT TART red onion marmalade, candied walnuts (V G M E N SD)
- SEASONAL VEGETABLE & FRENCH LENTIL "SHEPHERD'S PIE" sweet potato mash (VE C SD)

### DESSERTS

- CRÈME BRÛLÉE fresh berries, shortbread biscuit (V M G E)
- DARK CHOCOLATE BROWNIE coffee cream, hazelnuts (V N G E M)
- STEAMED LEMON SPONGE lemon curd, vanilla crème anglaise (V G E M)
- WARM TREACLE TART clotted cream, raspberries (V G E M SD)
- SELECTION OF FRENCH CHEESES caramelised red onion chutney, grapes & artisan biscuits (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