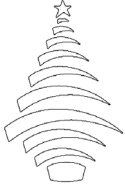


chez jules



MENU DE NOËL

Festive Sunday Menu

Sunday 12pm-9pm



2 courses £21.95 / 3 courses £25.95

ENTRÉES / STARTERS

SWEET POTATO SOUP curried croûtons, crème fraîche (V M G SD C)

CHICKEN LIVER PARFAIT fig chutney, toasted bread (M E G SD C)

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

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)

WILD MUSHROOM FRICASSEE garlic & tarragon cream, sourdough (V M Mu G SD C)

GRILLED FILLET OF MACKEREL warm potato salad, charred oranges (F Mu SD)

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

ROAST BEEF Yorkshire pudding, rosemary roast potatoes, jus (G M E SD C)

BUTTER ROASTED TURKEY BREAST chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, turkey jus (G M E N SD C)

BREAST OF CHICKEN bacon, leek & white wine cream sauce (M SD C)

BOEUF BOURGUIGNON slow cooked beef, mushrooms, shallots, bacon, thyme & red wine (SD C)

TWICE COOKED PORK BELLY tomato, bean & toulouse sausage cassoulet (M G SD C)

PAN FRIED SEABASS FILLET herb pomme purée, white wine sauce, confit lemon (F M SD)

PROVENÇAL VEGETABLE CRÊPE tomato ragout, emmental cheese (V M G E SD C)

CELERIAC & PULLED JACKFRUIT MILLE-FEUILLE celeriac crisps, red pepper sauce (VE SD C)

DESSERTS

STICKY CHRISTMAS PUDDING brandy sauce, plum compote (V M G SD E)

CRÈME BRÛLÉE gingerbread biscuit (V M E G N)

PLANT BASED COFFEE CARAMEL raisins (VE SD)

GIANT BLACKBERRY & SPICED APPLE PROFITEROLE crème pâtissière, cinnamon craquelin (V M G E SD)

CHOCOLATE & RASPBERRY DELICE raspberry syllabub (V M G E SD)

WHITE CHOCOLATE & BLACK CHERRY CHEESECAKE cherry compote (V E M G SD)

FROMAGES selection of french cheeses, grapes, chutney, artisan crackers (M 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

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TERMS & CONDITIONS

- The Festive Menus run from Friday 24th November until Sunday 31st December 6.00pm
 - The Restaurant is closed on Christmas Day, Boxing Day and New Year's Day
- We require a deposit of £10 per person for all parties of 6 or more to secure a booking.
 - All deposits will be redeemed against the final bill on the night of the reservation (unless the party is absent, or there is a significant drop in numbers)
 - Please note, cancellations or a reduction in numbers of bookings greater than:
 - 20 persons must be made at least 7 days prior to the date of the reservation
 - 6 persons must be made at least 2 days prior to the date of the reservationBookings cancelled or numbers dropped within the cancellation period we will retain the deposit of £10 per person
 - We require pre orders for parties of 8 or more 72 hours (3days) prior your meal
 - A 10% discretionary service charge is 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