

chez jules

B O N N E A N N É E 2 0 2 4



Dining only (tables to be vacated by 11.00pm)

4 courses £65.00 including a glass of Champagne

Dining & Party to see in the new year

4 courses £75.00 including a glass of Champagne & entertainment

ENTRÉES

SWEET POTATO SOUP curried onion fritter, crème fraîche (V M SD C)

PAN SEARED PIGEON BREAST jerusalem artichokes, artichoke crisp, blackberry jus (SD M C)

DUCK LIVER PARFAIT whisky jelly, cornichon salad, toasted brioche (M G E Mu SD C)

OYSTERS cabernet sauvignon vinegar & shallots (SD Mo)

SMOKED SALMON chive crème fraîche, shallots, lemon (F M G SD)

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

SPICED BUTTERNUT SQUASH & APPLE SALAD (VE N SD)

spinach, toasted hazelnuts, pomegranate, pumpkin seeds

PLATS DE RÉSISTANCE

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

CORNFED CHICKEN BREAST treacle cured bacon, cep & white wine sauce (SD C M)

ROAST RUMP OF LAMB sticky prune sauce, pomme anna, lamb jus (SD M C)

BEEF MEDALLIONS beef butter sautéed potatoes, garlic scented spinach,
red wine jus (SD M C)

100Z RIBEYE STEAK frites confit tomato, watercress, peppercorn sauce ** (SD M)

HERB CRUSTED COD LOIN pomme mousseline, champagne sauce, potted shrimp butter (F SD G Cr M)

CHALK STREAM TROUT FILLET braised fennel, olives, saffron broth, lightly pickled mussels (F SD Mo C)

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

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

CHOCOLATE & BLACKBERRY OPERA white chocolate liqueur cream (V G S D E M)

CRÈME BRÛLÉE gingerbread biscuit, rhubarb (V G E S D M)

ASSIETTE À DESSERT blackberry & spiced apple profiterole,
chocolate & blackberry opera, passionfruit cheesecake (V G S D E M)

SELECTION OF FRENCH CHEESES homemade chutney, grapes, artisan biscuits (M S D G)

NYE House Rules

Dining only (tables to be vacated by 11.00pm)

Dining & Party to see in the new year, 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

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

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