

chez jules

AUTOMNE GASTRONOMIC soirée

Jeudi, 26th Octobre 2023

8 course tasting menu & live music £60.00 per person

AMUSE BOUCHE

WILD MUSHROOM VELOUTÉ
cep foam, truffle oil

PAIN

KOOKABURRA BAKEHOUSE ROSEMARY SOURDOUGH
beef butter

POISSON

BETROOT CURED SEA TROUT
horseradish, salt baked beetroot, sea herbs

LA VOLAILLE

BUTTER POACHED GUINEA FOWL
parsnip purée, sticky red cabbage

VIANDE

VENISON MEDALLION
smoked bacon, blackberries, grelot onion, crispy pressed dauphinoise potato, rich venison jus

FROMAGE

PONT L'ÉVÊQUE
home baked rye malt loaf, damson chutney

DESSERT

MOUSSE AU CHOCOLATE
chocolate mousse, caramelised white chocolate, raspberry pate de fruits, grue de cacao tuille

RAMENER À LA MAISON

MADELEINES