

chez jules



GHOULSTRONOMIC SOIRÉE

Jeudi, 31st Octobre 2024



9 course tasting menu £60.00 per person

EYE OF NEWT AND TOE OF FROG

'According to Shakespeare's recipe for a witches brew you needed many ingredients, it is believed that these ingredients were not to be taken literally and were in fact references to herbs, flowers and spices. The eye of newt actually resembles the mustard seed, small, round and yellow in colour like the eye of a newt and this is where the inspiration for our bewitching journey begins.

CROQUETTE OF BRAISED FROGS' LEGS
homemade wholegrain mustard

PAIN

RUSTIC FRENCH BAGUETTE
cep butter

SALADE

ROASTED BUTTERNUT SQUASH
red onions, pumpkin seeds, whipped goats cheese, dried cranberries, pomegranate molasses

POISON.... SORRY POISSON

SEAWEED AND BUTTER POACHED COD
celeriac velouté, "dragon herb" oil

LA PLAT PRINCIPAL

ROAST BREAST AND CONFIT LEG OF PEASANT ... I MEAN PHEASANT
wild mushroom pithivier, parsnip purée, pickled blackberries, cobnuts, roasting juices

FROMAGE

BRIE DE MEAUX
caramelised fig

PRE - DESSERT

PUMPKIN PIE
chai crème

DESSERT

RUBY RED APPLE
apple mousse, apple compote, parkin crumb

DES BON BON OU UN SORT

CINDER TOFFEE, PINA COLADA MARMALLOWS,
LOVE POTION

