

*chez jules*

# SOIRÉE GASTRONOMIQUE DE PRINTEMPS

Jeudi 23th Avril

8 Course Tasting Menu £60.00 per person

Matching Wine Flight £35.00 per person

## *AMUSE BOUCHE*

NO MORE PARSNIPS UNTIL CHRISTMAS  
parsnip & potato vichyssoise, parmesan crisp,  
sage crème fraîche

*(Cherry Tree Hill Chenin Blanc, Western Cape, South Africa- 125ml)*



## *ENTRÉE*

CONFIT DUCK LEG BON BON  
wilted chard, rhubarb & ginger chutney  
*(Domaine Mas Barrau Cabernet Franc, Rhone, France- 125ml)*

## *SALADE*

BRASSICAS  
toasted hazelnuts, pomegranate, burnt butter dressing

## *POISSON D'AVRIL*

CHALK STREAM TROUT  
celeriac velouté, confit egg yolk, asparagus  
*(Willow's End Sauvignon Blanc Marlborough, New Zealand- 125ml)*

## *VIANDE*

LAMB RUMP  
lamb fillet "hot pot" tartare, fondant potato, ramson sauce  
*(Vega Del Rayo Rioja, Spain - 125ml)*

## *FROMAGE*

SHEPHERDS PURSE YORKSHIRE BLUE  
homemade crumpet, pickled walnuts  
*(Sauternes, Castelnau De Suduiraut, France- 50ml)*

## *PRÉ-DESSERT*

MELON & MINT SOUP  
set yoghurt, lime madeleines

## *DESSERT*

RHUBARB & CUSTARD  
vanilla crémeux, rhubarb compote,  
lemon & thyme pâte de fruits, brown sugar meringue  
*(La Rosé No 7' Domaine J.laurens, Crémant De Limoux NV, France- 125ml)*

