chez jules

SOIRÉE GASTRONOMIQUE D'HIVER

Jeudi 28th Janvier

8 Course Tasting Menu £60.00 per person

Matching Wine Flight £35.00 per person

AMUSE BOUCHE

WILD MUSHROOM MOUSSE

pickled mushrooms, mushroom catsup gel, rosemary croûte

(Les Volets Chardonnay, Languedoc-Roussillon, France- *125ml)*

ENTRÉE

CARROTS & GOATS CHEESE

goats cheese mousseline, carrot consommé, anise scented carrots, candied carrots, verjus, toasted pumpkin seeds

(Les Garraudes Sauvignon Blanc, France- 125ml)

SALADE

CHICORY

purple sprouting broccoli, hazelnut granola, burnt butter & cider vinegar dressing

POISSON D'AVRIL

SMOKED HADDOCK

topped with rarebit, on a warm potato cake, leek sauce

(Muscadet De Sèvre Et Maine, La Vieille Cure, Loire, France- 125ml)

VIANDE

VENISON LOIN

artichoke purée, artichoke crisps, blackberries, red wine & juniper jus

(La Ruchette Dorée Côtes Du Rhône, Rhône, France - 125ml)

FROMAGE

COMTE

pear chutney, thyme cheese biscuit

(Vieille Monnaie Pinot Noir, Languedoc- Roussillon, France- 125ml)

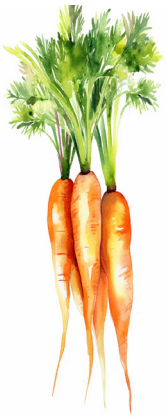
PRÉ-DESSERT

RHUBARB & GINGER

set vanilla custard, rhubarb, stem ginger, ginger crumb

(Sauternes, Castelnau De Suduiraut, France 50ml)

DESSERT

BITTER CHOCOLATE DELICE

caramelised white chocolate, chocolate jelly, sour cherries