

chez jules

Friday 27th November - Thursday 31st December

CHRISTMAS LUNCH MENU

2 COURSES £17.95 3 COURSES £20.95
SERVED 12PM - 5PM

ENTRÉES

LEEK & POTATO SOUP (VE)
crispy shallots

CHICKEN LIVER PÂTÉ
apple & cranberry chutney,
mixed leaves, toasted brioche

MOULES MARINIÈRE
mussels, white wine, shallots,
garlic, parsley, cream

TARTIFLETTE
potato, smoked bacon, shallots,
cream, Reblochon cheese

**CREAMED BUTTON
MUSHROOMS (V)**
chive & garlic cream sauce,
toasted garlic & rosemary
focaccia

CHESTNUT & FIG SALAD (VE)
clementine, puy lentil, frisée
lettuce, pomegranate seeds,
crushed walnuts, French dressing

**SMOKED MACKEREL
RILLETTES**
horseradish crème fraîche,
lemon wedge, toasted French
bread

PLATS DE
RÉSISTANCE

**HONEY ROASTED
TURKEY BREAST**
chestnut & apricot stuffing,
wrapped chipolata, goose fat
roast potatoes, turkey jus

(V) BAKED CRÊPE
stuffed with ricotta, spinach,
sultanas & pine nuts with a
tomato & basil sauce

BOEUF BOURGUIGNON
slow cooked beef, mushrooms,
shallots, bacon, thyme,
red wine

SEABASS FILLET
wilted greens, sauce vierge

CHICKEN BREAST
creamed leeks, bacon & thyme

**(VE) ROOT VEGETABLE &
SQUASH MILLEFEUILLE**
cranberry cous cous &
spiced aubergine purée

SLOW ROAST PORK BELLY
potato purée, spiced apple
compote, red wine jus

CHRISTMAS DINNER MENU

2 COURSES £25.95 3 COURSES £28.95
SERVED FROM 5PM

ENTRÉES

LEEK & POTATO SOUP (VE)
crispy shallots

CHICKEN LIVER PÂTÉ
apple & cranberry chutney,
mixed leaves, toasted brioche

MOULES MARINIÈRE
mussels, white wine, shallots,
garlic, parsley, cream

TARTIFLETTE
potato, smoked bacon, shallots,
cream, Reblochon cheese

**CREAMED BUTTON
MUSHROOMS (V)**
chive & garlic cream sauce,
toasted garlic & rosemary
focaccia

CHESTNUT & FIG SALAD (VE)
clementine, puy lentil, frisée
lettuce, pomegranate seeds,
crushed walnuts, French dressing

HAM HOCK TERRINE
picallilli à la maison, cornichons

CRABCAKE
lime & chilli mayonnaise,
dressed rocket leaves

PLATS DE
RÉSISTANCE

**HONEY ROASTED
TURKEY BREAST**
chestnut & apricot stuffing,
wrapped chipolata, goose fat
roast potatoes, turkey jus

**SLOW BRAISED
LAMB SHOULDER**
parsnip crisps, lamb & mint jus

(V) BAKED CRÊPE
stuffed with ricotta, spinach,
sultanas & pine nuts with a
tomato & basil sauce

BOEUF BOURGUIGNON
slow cooked beef, mushrooms,
shallots, bacon, thyme, red wine

SEABASS FILLET
wilted greens, sauce vierge

CHICKEN BREAST
creamed leeks, bacon & thyme

**CHARGILLED
8OZ RIBEYE STEAK**
confit tomato, watercress,
peppercorn sauce

**(VE) ROOT VEGETABLE &
SQUASH MILLEFEUILLE**
cranberry cous cous &
spiced aubergine purée

SALMON FILLET
vine cherry tomatoes, white
wine & dill cream sauce

DESSERTS

BANOFFEE PIE (V)
TROPICAL FRUIT SALAD (VE)
VEGAN CHOCOLATE, TOFU & STRAWBERRY TORTE (VE)
VANILLA CRÈME BRÛLÉE (V)

(V) STICKY TOFFEE CHRISTMAS PUDDING
(V) CHOCOLATE BROWNIE
LEMON POSSET
FRENCH CHEESES & ARTISAN BISCUITS