



CHRISTMAS DINNER MENU



2 COURSES £22.95 / 3 COURSES £25.95

MENU AVAILABLE ALL DAY FROM 12PM

ENTRÉES

(V) Roasted tomato & red pepper soup

Chicken liver pâté, apple & fig chutney, toasted brioche

Moules Marinière – steamed mussels in white wine, shallots, garlic, cream

Tartiflette – A hearty dish of smoked bacon, potatoes, onions, Reblochon cheese

Terrine de campagne, cornichons, artisan bread

(V) Goat's cheese & caramelised red onion tart, honey crème fraîche

Crab fishcakes, rocket, lime & chilli mayonnaise

(VE) Roasted chestnut, butternut squash, chickpea, clementine,
pumpkin seeds & mâche salad, fig dressing

PLATS DE RÉSISTANCE

Turkey breast, apricot & sage stuffing, roast potatoes, wrapped sausage,
red wine and cranberry jus

(V) Crêpe stuffed with spinach, wild mushroom, sultana, pinenut & ricotta, tomato & basil sauce

Grilled seabream, petit ratatouille, lemon dressing

Boeuf Bourguignon – slow cooked beef, button mushrooms, shallots,
smoked bacon, thyme, red wine

8oz sirloin steak with a caramelised shallot sauce, confit tomato, watercress

Slow braised lamb shoulder, lamb & mint jus, sweet potato crisps

Grilled hake, watercress velouté, sauce vierge

Seared chicken breast, white wine & chestnut mushroom cream sauce

(VE) Aubergine filled with red pepper, sundried tomato, cashew nuts, raisins,
nutmeg & cinnamon served with organic rice

DESSERTS

Choice of seasonal desserts or a selection of French cheeses with biscuits

chez jules

CELEBRATING 20 YEARS...

DEPUIS 1997