



CHRISTMAS LUNCH MENU



2 COURSES £14.95 / 3 COURSES £17.95

MENU AVAILABLE 12PM - 5PM

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

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

Smoked mackerel Niçoise, new potato, green beans, black olive, cherry tomato & egg

(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

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

Chargrilled pork loin chop, apple compote, Calvados jus

Grilled seabream, petit ratatouille, lemon dressing

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