

NEW YEARS EVE DINNER MENU

5 COURSES £60.00

INCLUDING AN APERITIF ON ARRIVAL AND A GLASS OF CHAMPAGNE AT MIDNIGHT.

SOUP

Wild mushroom soup with truffle oil

ENTRÉES

Pan seared scallops with a Jerusalem artichoke purée, crisp pancetta, parmesan tuille

Smoked chicken & pistachio roulade, cornichons, radish & sweetcorn

Ox cheek croquette, parsnip purée, parsnip crisp, Madeira jus

Smoked salmon blini, compressed cucumber, lemon crème fraîche, rocket pesto

Radicchio, blood orange, pecan nut, edamame bean & black quinoa salad, citrus dressing

Baked goat's cheese, toasted brioche, honey and lavender, fig compote

PLATS DE RÉSISTANCE

Chicken breast stuffed with spinach & ricotta, wild mushroom and Cognac cream

Duck breast, acorn squash purée, julienne courgettes, pomegranate jus

Lamb fillet, petit ratatouille, red wine jus, mint jelly

Halibut, clams, leeks, dill & white wine broth, lemon & olive oil

Seabass fillets, braised fennel, roasted vine tomatoes, salsa verde

Baked squash, chestnuts, sultanas, cranberries, allspice, sage, roasted tomato, Camargue red rice

Broccoli & Roquefort tart, baked cinnamon apple, caramelised walnuts, watercress

FROMAGES

Selection of French cheeses, artisan biscuits, grapes, celery, homemade chutney

DESSERTS

Winter fruit and Champagne terrine, Chantilly cream & basil meringue

Moelleux au chocolat, stem ginger crème fraîche, salted caramel, fleur de sel

Grand Marnier crème brûlée, candied orange, chocolate orange macaron

chez jules

CELEBRATING 20 YEARS...

DEPUIS 1997