



CHRISTMAS LUNCH

SERVED 12PM - 5PM

2 COURSES £14.95 3 COURSES £17.95

ENTRÉES

ROASTED TOMATO & RED PEPPER SOUP
fresh, homemade soup (VE)

CHICKEN LIVER PÂTÉ
apple & fig chutney, toasted brioche (M SD G E)

MOULES MARINIÈRE
steamed mussels in white wine, shallots,
garlic & cream (M Mo SD)

TARTIFLETTE
potatoes, smoked bacon, onions,
Reblochon cheese (M SD)

GOAT'S CHEESE & CARAMELISED RED ONION TART
with a honey crème fraîche (V M G E)

SMOKED MACKEREL NIÇOISE
new potato, green beans, black olive,
cherry tomato & egg (F E)

ROASTED CHESTNUT SALAD
butternut squash, chickpea, clementine,
pumpkin seeds & mâche, fig dressing (VE)

PLATS DE RÉSISTANCE

TURKEY BREAST
apricot & sage stuffing, roast potatoes,
wrapped sausage, red wine and cranberry jus (M G SD)

CRÊPE STUFFED WITH SPINACH
wild mushroom, sultana, pinenut & ricotta,
tomato & basil sauce (V G M N E)

BOEUF BOURGUIGNON
slow cooked beef, button mushrooms,
shallots, smoked bacon, thyme, red wine (SD)

CHARGRILLED PORK LOIN CHOP
apple compote, Calvados jus (SD)

GRILLED SEABREAM
petit ratatouille, lemon dressing (F)

SEARED CHICKEN BREAST
white wine & chestnut mushroom cream sauce (M SD)

AUBERGINE FILLED WITH RED PEPPER
sundried tomato, cashew nuts, raisins,
nutmeg & cinnamon served with organic rice (VE N)

ALL MAIN COURSES ARE SERVED WITH GRATIN DAUPHINOIS & SEASONAL VEGETABLES

ALL DISHES CAN BE MADE GLUTEN FREE EXCEPT FOR THE CRÊPE - PLEASE SPEAK TO YOUR SERVER FOR MORE INFORMATION

SIDES

MIXED OLIVES (V).....	2.95	EXTRA VEGETABLE PAN FOR 2/4 (V M).....	2.95/4.95
GARLIC BREAD/ WITH CHEESE (V M G).....	1.95/ 2.95	MIXED SALAD - FRENCH DRESSING (VE Mu SD).....	2.50
FRITES / CHUNKY CHIPS (VE).....	2.95	GRATIN DAUPHINOIS (V M).....	2.95

QUICK FIX MENU

CHARCUTERIE selection of Bayonne ham & saucisson, celeriac remoulade, black olives, cornichon (G C).....	5.95/9.95
STEAK FRITES 6oz rump, confit tomato, watercress (M).....	9.95
ROASTED CHESTNUT SALAD butternut squash, chickpea, clementine, pumpkin seeds & mâche, fig dressing (VE N).....	5.50/9.50
POULET FRITES chicken breast, salad and frites.....	11.95
TARTIFLETTE potatoes, smoked bacon, onions, Reblochon cheese (M SD).....	5.95
1/2 KILO OR 1 KILO MOULES FRITES mussels in white wine, shallots, garlic & cream served with frites (Mo M SD).....	6.95/12.95
WHOLE BAKED CAMEMBERT for 1 (or 2 to share) onion chutney, chargrilled garlic croûtes (V M SD G).....	12.95

(20 minute cooking time)

C-Celery / E - Eggs / G-Gluten / SF-Shellfish / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

chez jules





CHRISTMAS DINNER

SERVED 12PM - CLOSE

NIBBLES

mixed olives (VE) £2.95

garlic bread (V M G) £1.95

garlic bread with cheese (V M G) £2.95

A LITTLE GLASS OF SOMETHING TO START?

Langlois Sparkling Wine £5.95

Chambord Cosmopolitan £6.95

Mulled Wine £4.95

Kir £4.95

French Martini £6.95

Kir Royale £6.95

Aperol Spritz £6.95

Laurent Perrier Champagne £9.95

2 COURSES £22.95 3 COURSES £25.95

ENTRÉES

ROASTED TOMATO & RED PEPPER SOUP
fresh, homemade soup (VE)

CHICKEN LIVER PÂTÉ
apple & fig chutney, toasted brioche (M SD G E)

MOULES MARINIÈRE
steamed mussels in white wine, shallots,
garlic & cream (M Mo SD)

TARTIFLETTE
potatoes, smoked bacon, onions,
Reblochon cheese (M SD)

TERRINE DE CAMPAGNE
cornichons, artisan bread (SD N G E)

GOAT'S CHEESE & CARAMELISED RED ONION TART
with a honey crème fraîche (V M G E)

CRABCAKE
rocket, lime & chili mayonnaise (SF G E)

ROASTED CHESTNUT SALAD
butternut squash, chickpea, clementine,
pumpkin seeds & mâche, fig dressing (VE)

PLATS DE RÉSISTANCE

TURKEY BREAST
apricot & sage stuffing, roast potatoes,
wrapped sausage, red wine and cranberry jus (M G SD)

CRÊPE STUFFED WITH SPINACH
wild mushroom, sultana, pinenut & ricotta,
tomato & basil sauce (V G M N E)

GRILLED SEABREAM
petit ratatouille, lemon dressing (F)

BOEUF BOURGUIGNON
slow cooked beef, button mushrooms,
shallots, smoked bacon, thyme, red wine (SD)

8 oz SIRLOIN STEAK
caramelised shallot sauce, confit tomato, watercress (SD)

SLOW BRAISED LAMB SHOULDER
lamb & mint jus, sweet potato crisps (SD)

GRILLED HAKE
watercress velouté, sauce vierge (F M)

SEARED CHICKEN BREAST
white wine & chestnut mushroom cream sauce (M SD)

AUBERGINE FILLED WITH RED PEPPER
sundried tomato, cashew nuts, raisins,
nutmeg & cinnamon served with organic rice (VE N)

ALL MAIN COURSES ARE SERVED WITH GRATIN DAUPHINOIS POTATOES & SEASONAL VEGETABLES
ALL DISHES EXCEPT FOR THE CRABCAKE & CRÊPE CAN BE MADE GLUTEN FREE - PLEASE JUST ASK YOUR SERVER!

SIDES

MIXED OLIVES V 2.95

EXTRA VEGETABLE PAN FOR 2/4 (V M) 2.95/4.95

GARLIC BREAD/ WITH CHEESE (V M G) 1.95/ 2.95

MIXED SALAD - FRENCH DRESSING (VE Mu SD) 2.50

FRITES / CHUNKY CHIPS (VE) 2.95

GRATIN DAUPHINOIS (V M) 2.95

C-Celery / E - Eggs / G-Gluten / SF-Shellfish / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

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