



*chez jules*  
**Menu Saint Valentin**

**WEDNESDAY 14TH FEBRUARY 2018**

**ENTRÉES**

- CELERIAC & APPLE SOUP crispy shallots & sage  
BRAISED PIGS CHEEK smoked sweet potato purée, wild mushrooms, pinenuts, Bordelaise sauce  
MUSSELS smoked bacon, leek, cider, cream, garlic sourdough  
CURRIED BUTTERNUT SQUASH chickpea, bulgur wheat, pomegranate, pinenut, watercress  
SMOKED SEATROUT Bloody Mary jelly, avocado purée, pickled mooli, prawn tempura, coriander  
CHARCUTERIE BOARD TO SHARE cured meat, pickles, olives, cheeses, liver parfait, chutney & artisan bread  
BAKED CAMEMBERT TO SHARE red onion marmalade, garlic & thyme croutes

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**PLATS DE RÉSISTANCE**

- CHARGRILLED RIBEYE STEAK confit tomato, watercress, peppercorn sauce  
BRAISED LAMB SHOULDER spring onion potato purée, rosemary and balsamic jus  
BALLANTINE OF CORNFED CHICKEN lemon & pancetta mousseline, caramelised shallots, chive vin blanc  
LOCK DUART SALMON mustard & herb crust, citrus salsify, salsa verde  
LEMON SOLE GRENOBLOISE purple sprouting broccoli, lemon, caper & parsley beurre noisette  
BAKED TARRAGON CRÊPE ricotta, butternut squash, spinach & apricot, red pepper coulis  
ROOT VEGETABLE & CHESTNUT STEW sage crust, crispy kale

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**SHARING DESSERTS**

- TEXTURES OF CHOCOLATE dark chocolate & passion fruit delice, salted chocolate brownie, chocolate & orange macaroon, chocolate soil, white chocolate & vanilla mascarpone  
ASSIETTE OF PROFITEROLES Baileys & milk chocolate, banana & salted caramel, rhubarb & custard  
CAFÉ GOURMAND vanilla crème brûlée, tarte au citron, salted chocolate brownie, chocolate & orange macaroon, lavender shortbread, espresso coffee  
CHEESE BOARD selection of French cheeses, grapes, celery, homemade chutney, artisan biscuits

**3 COURSES - £26.95**

