



FREE GIFT
FOR ALL MUMS!

SUNDAY 11TH MARCH 2018

MOTHER'S DAY

2 COURSES - £16.95 • 3 COURSES - £19.95

12PM - 9.30PM

ENTRÉES

CARROT & GINGER SOUP with a coriander crème fraîche

CHICKEN LIVER PARFAIT red onion & thyme chutney, toasted artisan bread, redcurrant & orange gel

MOULES MARINIÈRE mussels, shallot, garlic, parsley, white wine, garlic & cream

CRISPY OX CHEEK pomme Anna, caramelised shallot purée, shallot shells, Bordelaise sauce

SALMON & SMOKED HADDOCK CAKE fennel slaw, crispy capers, rocket, lime dressing

GOAT'S CHEESE TARTINE chargrilled sourdough, roasted baby artichokes, black olive tapenade, red onion confit

SUMAC ROASTED SQUASH giant cous cous, blood orange, coriander, sundried tomatoes, pinenuts, mustard vinaigrette

PLATS DE RÉSISTANCE

ROAST RIB OF BEEF Yorkshire pudding, garlic & thyme roasted potatoes, red wine jus

ROAST CHICKEN BREAST mustard potato purée, creamed leeks & pancetta

PAN FRIED SEABASS FILLET samphire grass, pea purée, warm tartare sauce

ROAST LOIN OF PORK crackling, apple & sage compote, red wine jus

GRILLED COD LOIN parma ham crisp, balsamic roasted tomatoes, courgette linguine, potato gnocchi, salsa verde

ROAST ONION & WILD MUSHROOM TART spinach, shallot purée, braised baby leeks

SPICED VEGETABLE GRATIN butterbeans, tomato, thyme, coconut, cumin & pumpkin seed crumble

DESSERTS

APPLE & RHUBARB CRUMBLE oat & hazelnut crumble, vanilla crème Anglaise

CRÈME BRULÉE raspberry crumb, raspberry gel, chocolate Langues de Chat biscuit

TARTE AU CITRON glazed meringue, forest berry compote, passion fruit crème fraîche

SALTED CHOCOLATE BROWNIE chocolate soil, salted caramel, praline mascarpone

CHEESE BOARD selection of French cheeses, grapes, chutney, artisan biscuits

MENU ENFANTS - £5.95



chez jules