

Julie's

Set Menu Choices

Thank you for considering Julie's for your special event.

Chef Patron Owen Kenworthy has thoughtfully crafted menus for every occasion. Whether you're hosting a business breakfast, a ladies' lunch, or a birthday dinner, we're here to make your decision effortless.

All of our menus are served family-style, so we kindly ask guests to select one menu for the entire group.

Please provide your final menu choice at least 7 working days before your event. Any changes or special requests made within 3 working days of the event are subject to availability.

Our menus are seasonal, ensuring we serve only the freshest, highest-quality ingredients.

*Vegetarian, vegan and fish alternatives available upon request
A discretionary service charge of 14.5% will be added to the final bill*

Julie's

Portland £65pp

*Please select one main course and one dessert for the entire party.
We are happy to cater to dietary requirements upon request.*

Julie's sourdough bread & homemade butter

Prosciutto di Parma

parmesan & rocket

Brown crab tart

apple & watercress salad

Tomato & broad bean salad

house vinaigrette

~

Corn-fed chicken

spring greens & girolles

~ or ~

Artichoke & barley risotto

parmesan (vg)

~ or ~

Sea bass

runner beans & tomato beurre blanc

~

~ served with ~

Jersey potatoes, glazed rainbow carrots & seasonal greens

~

Seasonal cheesecake

~ or ~

Chocolate mousse

honeycomb

Julie's

Hippodrome £95pp

Please select one main course for the entire party. We are happy to cater to dietary requirements upon request.

Julie's sourdough bread & homemade butter

Beef fillet tartare

fermented beer relish, yolk & crispy shallots

Crispy artichokes

smoked aubergines & seeds

Lobster 'Caesar'

baby gem leaf, crispy tarragon

~

Fillet of beef

Fondant potato, caramelised onions, glazed carrots & port jus

~ served with ~

seasonal greens

~ or ~

Fillet of lemon sole & crab tortellini

spinach, brown shrimp, capers & chives beurre blanc

~ served with ~

Jersey potatoes, seasonal greens & bowls of salad

~

Apricot tart

Julie's

Clarendon Breakfast

Available from 09:00 to 11:00

Coffee & tea included

Sweet selection £18pp

Buttered croissant

&

Vanilla shortbread

~ or ~

Savoury selection £25pp

Please choose one of the following:

Cured trout & scrambled egg rolls

~or~

Smoked bacon & quail egg croque-madames

~or~

Spinach & goat's cheese tart

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Menu Supplements

Lindisfarne oyster, *mignonette & lemon*

£5 pp

Spider crab "toast", *lemon & fennel*

£6 pp

Grilled Scottish langoustines

£10 pp

Cheese Board

£15 pp

Mini caviar & lobster rolls

£15 pp

Royal Caviar, *crispy potatoes & crème fraîche*

£16 pp | £68 - 30g tin