

Julie's
Notting Hill

Private Dining Room





Private Dining Room

Set in the heart of Clarendon Cross, Julie's Private Dining Room is the perfect setting for intimate dinners, birthday parties, anniversary celebrations, business meetings or any other special occasions which require the personal touch.

Amenities



Wi-Fi



Cloakroom



AV



Boardroom



Drinks Package

Capacity



20 Seated

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Menu Supplements

Homemade Bread & House Butter

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Lindisfarne Oyster, Mignonette, Lemon

£4.50pp

Spider Crab "toast"

£6pp

Grilled Scottish Langoustines

£10pp

Cheese Board

£12 pp

Mini Caviar & Lobster rolls

£15 pp

Royal Caviar, Crispy Potatoes & Crème

Fraîche

£87 - 30g tin

Supplements must be pre-ordered

Bar Snacks

Homemade Bread & House Butter

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Crispy 'nduja quail's egg, tarragon mayo

£5

Green intosso olives

£6

Sprout panisse, parmesan

£6

Spider crab "toast", lemon & fennel

£6

Salame di Suino

£7

Radishes, smoked cod's roe

£8

A discretionary service charge of 14.5% will be added to the final bill

Portland £65pp*All set menus are served sharing style***Julie's Sourdough Bread & Homemade Butter****Prosciutto di Parma***parmesan, rocket***Salt Baked Beetroots***blood orange yoghurt, cumin, watercress***Eggs Mollet***mache, pickled red pepper*

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Boeuf Bourguignon*mushroom, lardons & baby onions*

~ or ~

King Oyster Mushroom Fricassee*spiced pumpkin seeds, hemp (vg)*

~ or ~

Baked Cod,*pistachio & brioche crumb, celeriac*

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Pomme Puree**Glazed Heritage Carrots****Seasonal Greens**

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Blood Orange Cheesecake*griottines*

~ or ~

Chocolate Mousse*creme Chantilly, hazelnut praline*

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

Hippodrome £85pp*All set menus are served sharing style***Julie's Sourdough Bread & Homemade Butter****Prosciutto di Parma***parmesan, rocket & black truffle***Beef fillet tartare***fermented beer relish, pickled yolk & crispy shallots***Lobster 'Caesar'***baby gem leaf, crispy tarragon*

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Fillet of Beef*dauphinoise potatoes, caramelised onion, glazed carrot,
peppercorn sauce***Seasonal greens**

~ or ~

Grilled Lemon Sole*spinach, brown shrimp, caper & chive beurre blanc***Choice of potato (Pomme Puree or Frites)****Seasonal greens & bowls of salad**

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Chocolate tart*salted caramel, blood orange*

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

Clarendon Breakfast

Available 9am - 11am

Coffee & Tea

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Biscuit

Muffin

Chocolate Rugelach

£18pp

~ or ~

Cured Trout & Scrambled Egg Rolls

Smoked Bacon & Quail Egg

croque mesdames

Spinach & Goats Cheese Tart

£25pp

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

Avondale Lunch

2 courses £32 / 3 courses £39

Served sharing style

Available Monday to Wednesday 12pm-2pm only

Julie's Sourdough Bread & Homemade Butter

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Honey Glazed & Roasted Pumpkin

pumpkin seed yoghurt, dill

Red Onion & Goats Cheese Tart

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Josper Grilled Chicken Supreme

~ or ~

Baked Line Caught Cornish Fish

Served with - savoy cabbage, potato & thyme, jus gras -

Bowls of seasonal salad

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Blood Orange Posset

pain d'épices

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



Whether you're organising a business meeting, birthday lunch, engagement party or any special occasion, we can help you find the right option.

We have flexible options for groups in the restaurant or semi-private event spaces.
For something discreet we have private dining room.

We offer the venue on a full hire basis also – enquire for availability and costs.

Contact the Events Team

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[ENQUIRE NOW](#)