

Julie's

Set Menu Choices

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

Chef Owen 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.

We can't wait to welcome you to Julie's!

*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 £65

Julies Sourdough Bread & Homemade Butter

Prosciutto di Parma

parmesan, rocket

Salt baked beetroots

goat's yoghurt, cumin, watercress

Crispy artichokes,

smoked aubergines, seeds

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Bœuf Bourguignon

mushroom, lardons, baby onions

~ or ~

King oyster mushroom fricassée

spiced pumpkin seeds, hemp (vg)

~ or ~

Baked cod

pistachio & brioche crumb, celeriac

~

~ served with ~

pomme purée / glazed heritage carrots / seasonal greens

~

Lemon cheesecake

blackberries

~ or ~

Chocolate mousse

honeycomb

Julie's

Hippodrome £95

Julies Sourdough Bread & Homemade Butter

Game & foie gras terrine

plum compote, cornichons & sourdough

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
carrots, peppercorn sauce*

~ served with ~

seasonal greens

~ or ~

Grilled lemon sole

spinach, brown shrimp, caper & chive beurre blanc

~ served with ~

*smoked pink fir potatoes / seasonal greens / bowls of
salad*

~

Chocolate tart

salted caramel, blackberries

Julie's

Clarendon Breakfast

Available 9am - 11am

Coffee & Tea

~

Biscuit | Muffin | Chocolate Rugelach

£18pp

~ or ~

Cured trout & scrambled eggs rolls

Smoked bacon & quail egg

croque-madames

Spinach & goats cheese tart

£25pp

Julie's

Avondale Lunch

2 courses £32 / 3 courses £39

Served sharing style

Julies 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 / potatoes & thyme / jus gras

bowls of seasonal salad

~

Lemon posset

pain d' épices

Available Monday to Wednesday 12pm-2pm only

Julie's

Menu Supplements

Lindisfarne Oyster, Mignonette, Lemon

£4.50pp

Spider Crab "toast"

£6pp

Grilled Scottish Langoustines

£10pp

Cheese Board

£15 pp

Mini Caviar & Lobster rolls

£15 pp

Royal Caviar, Crispy Potatoes & Crème Fraîche

£87 - 30g tin