

Julie's

£95 per person

Julie's sourdough bread & spiced Christmas butter

STARTERS

Foie gras & smoked duck parfait, sauternes & shallot marmalade, brioche bun

~ or ~

Beef carpaccio, truffle, parmesan & watercress, crispy shallots

~ or ~

Oyster & lobster soup, caviar croutes

~ or ~

Celeriac "Mille-feuille" chestnut & apple salad

MAINS

Chargrilled maple glazed duck breast, confit leg, sage stuffing, red cabbage, apple, celeriac mash

~ or ~

Roast Turkey breast, Turkey leg farce, all the trimmings

~ or ~

Beef Wellington (shared £20 supplement), pomme puree, glazed carrots, Port jus
Chef to slice at the table

~ or ~

Spiced & grilled monkfish loins, lobster risotto, preserved lemon

~ or ~

Spiced pumpkin tortellini, sage, mushroom & pickled raisins (vg)

DESSERTS

La Bûche de Noël (shared)

~ or ~

Tarte Tatin, Calvados ice cream

~ or ~

Chocolate & Hazelnut choux bun, praline

Complimentary chocolate truffles

CANAPÉS

Devilled mini lobster rolls £10pp Dressed Oyster £6pp

Trout pastrami en croûte £8pp Caviar Potatoes £15pp

Cheese supplement £12pp