

# Julie's

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## Set Menu Choices

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*Thank you for considering Julie's for your special event. Chef Patron 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.*

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

# Julie's

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**Portland £65pp**

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*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*

**Salt baked beetroots**

*goat's yoghurt, cumin & watercress*

**Crispy artichokes**

*smoked aubergines & seeds*

~

**Bœuf Bourguignon**

*mushrooms, lardons & baby onions*

~ or ~

**Wild mushroom risotto**

*parmesan (vg)*

~ or ~

**Baked cod**

*celeriac, pistachio & brioche crumb*

~

~ served with ~

*pomme purée / glazed heritage carrots / seasonal greens*

~

**Lemon cheesecake**

*blood orange*

~ or ~

**Chocolate mousse**

*honeycomb*



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## Hippodrome £95pp

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*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**

**Duck liver & foie gras parfait**

*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, port jus*

*~ served with ~*

*seasonal greens*

*~ or ~*

**Lemon sole**

*spinach, brown shrimp, capers & chives beurre blanc*

*~ served with ~*

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

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**Chocolate tart**

*salted caramel & blood orange*

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## Clarendon Breakfast

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Available from 09:00 to 11:00

**Coffee & tea**

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*A selection of:*

**Buscuit | Muffin | Chocolate Rugelach**

**£18pp**

*~ or ~*

*Please choose one of the following:*

**Cured trout & scrambled egg rolls**

**Smoked bacon & quail eggs croque-madames**

**Spinach & goats cheese tart**

**£25 pp**

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## Avondale Lunch

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**2 courses £32pp | 3 courses £39pp**

*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**

**Salt baked beetroots, goat's yoghurt, cumin & watercress**

**Red onion & goats cheese tart**

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**Josper grilled chicken supreme**

~ or ~

**Baked line caught cornish fish**

~

**~served with~**

hispi cabbage | smoked pink fir potatoes | jus gras  
bowls of seasonal salad

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**Lemon posset**

*pain d'épices*

*Available Monday to Wednesday 12pm-2pm only*



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## Menu Supplements

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**Lindisfarne Oyster**, *mignonette & lemon*

£4.50pp

**Spider crab "toast"**, *lemon & fennel*

£6pp

**Grilled Scottish langoustines**

£10pp

**Cheese Board**

£15 pp

**Mini caviar & lobster rolls**

£15 pp

**Royal Caviar**, *crispy potatoes & crème fraîche*

£16 pp

£68 - 30g tin