Julie's

sourdough & Christmas butter

STARTERS

Spiced duck & foie gras terrine
Sauternes & shallot marmalade, brioche bun

Pork pâté en croûte
apple, sage jelly, Dijon

Grilled scallops
celeriac, crispy seaweed & parmesan crunch

Gnocchi
artichoke purée, candied walnut & cauliflower

MAINS

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

Roast turkey
turkey leg farce, all the trimmings

Grilled monkfish fillet
lobster risotto, preserved lemon

Spiced pumpkin tortellini (vg)
sage, mushroom & parmesan

Beef Wellington
pommes purée, glazed carrots, Port jus
(+£20pp, minimum of 10 guests, sliced table-side by our chefs)

DESSERTS

La Bûche de Noël
crème chantilly

Tarte tatin
Calvados ice cream

Chocolate & hazelnut choux bun
praline

£85 per person

Julie's

CANAPÉS

Devilled mini lobster rolls
£20pp

Dressed oyster
£6pp

Trout pastrami en croûte
£8pp

Caviar potatoes
£18pp