Julie's

£95 per person

Please choose one starter, main and dessert for the group

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 £20pp supplement), *pomme purée, 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