

Julie's

Set Menu Choices

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

Portland £65pp

*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

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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

Julie's

Hippodrome £95pp

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

~

Chocolate tart

salted caramel & blood orange

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Menu Supplements

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