



jules

FESTIVE SUNDAY LUNCH MENU

SERVED SUNDAY 12:00PM - 8:00PM

TO START

BEETROOT & GIN CURED SALMON *(gf)*

Sweet Pickled Beets, Celeriac Remoulade,
Lemon Dressing

GAMBAS PIL PIL *(gfo)*

King Prawn, Chorizo, Cherry Tomato, Garlic Butter

CHICKEN LIVER PARFAIT *(gf)*

House Chutney, Toasted Brioche

CHESTNUT MUSHROOM & TRUFFLE CREAM SOUP

Homemade Bread Roll, Salted Butter

HAM HOCK & PEA TERRINE *(gf)*

Pea Purée, Pea & Shallot Salsa, Peashoots

THE MAIN EVENT

ROAST BOWLAND BEEF *(gfo)*

Beef Dripping Roast Potato, Butter Mash,
Roasted Carrot & Parsnip, Cauliflower Cheese,
Green Beans, Yorkshire pudding, Gravy

ROAST TURKEY DINNER *(gfo)*

Cowman's Chipolata Sausage,
and all the trimmings

SHOULDER OF LAMB *(gf)*

Celeriac Purée, Thyme Roasted Roots,
Mashed Potato, Minted Sauce

PAN FRIED SEABASS FILLET *(gf)*

Champ Mash, Lemon Caper and Prawn
Butter Sauce

BEETROOT RISOTTO *(v)(veo)(gf)*

Golden Beetroot, finished with Parmesan

SOMETHING SWEET

DARK CHOCOLATE & COINTREAU DELICE *(v)(gf)*

Blood Orange Gel, Clotted Cream Ice Cream,
Orange Crisp

CHRISTMAS STICKY TOFFEE PUDDING *(v)(veo)(gfo)*

Brandied Butterscotch, Vanilla Bean Ice Cream

GLAZED CRÈME BRÛLÉE *(v)(gfo)*

Mulled Fruits, Homemade Shortbread

TREACLE TART *(v)*

Clotted Cream Ice Cream, Caramel Gel

SELECTION OF BRITISH CHEESE *(gfo)*

Biscuits, Grapes, Celery, House Chutney
(+£2 Supplement)

COURSES

TWO COURSES £26.50

THREE COURSES £32.50



(V) Vegetarian, (VE) Vegan, (VEO) Vegan Option, (GF) Gluten Free, (GFO) Gluten Free Option

