

chez jules

Christmas Lunch Menu 2025 - £26.90

From the 1st till the 24th of December from 12 till 4.30pm (last orders)

**"Rosette de Lyon, olives et cornichons,
Salade verte" on arrival**

Soupe de poissons, gruyère et crouton

Fish soup with rouille and gruyère cheese crouton
or

Terrine de Campagne, confiture d'oignons

Coarse pork terrine with onion chutney and toasts
or

Brioche aux Champignons et petits lardons

Toasted brioche bread with mushroom fricassée, smoked bacon, garlic and white wine cream
or

Cocktail Classique de crevettes Marie Rose (GF)

Classis prawn cocktail with Marie Rose sauce
or

Grilled Goat cheese toast

with walnuts and honey, balsamic and sesame dressing (V)

La Bavette grille

Skirt steak with pepper sauce
(GF with garlic butter)
or

Saumon en croute

Fillet of salmon with spinach served with a mussels and champagne beurre blanc, pommes frites
or

Traditional roast turkey

with sage and onion stuffing, chipolata sausage, sprouts, cranberry sauce and roast potatoes
or

Classic Coq au vin,

Braised in red wine with mushrooms, smoked bacon and carrots, buttery mash
or

Ratatouille (V,GF)

Chunky roast aubergine, courgettes, tomatoes, red peppers, garlic
and olive oil served with or without mozzarella

Chocolate mousse (V,GF)

or

Vanilla panacotta with raspberry coulis (GF)

or

Stilton, chutney and oatcakes

or

Sorbet of the day (GF)

And of course our spectacular Surf and Turf with lobster, specials
and our regular à la carte menu

Bookings at 0131 226 6992 or info@chezjulesbistro.com