



St Julians Club Christmas Menu

Slow maple roasted shallot tatin
with warm caper & sherry dressed micro herb salad (vg)

Fillet of hereford beef carpaccio
with pine nuts, gremolata & onion seed crisp

Lemon & rosemary roasted salmon & dill rillettes
with capers, pickled cucumber salad & toasted sour dough

Pressed chicken, portobello mushroom & tarragon terrine
wrapped in parma ham with sticky fig jam & crusty bread

Panko sesame crusted pea & broad bean scotch egg
with tamarind sauce & mixed leaves (v)



Roasted turkey breast roulade
with pork, cranberry & sage stuffing, chipolata wrapped in smoked bacon,
turkey jus & cranberry sauce

Sweet potato, mushroom, kale, spinach & chestnut wellington
with cauliflower puree (v or vg upon request)

Duo of pork
roasted pork tenderloin & slow cooked pork belly croquettes with parsnip & apple puree,
cider jus & candied apple crisps

Smoked paprika dusted hake fillet
on braised chorizo, cannellini beans & leeks with shallot crisps

Roast guinea fowl supreme
with lardo, foie gras & hazelnut farcie, puy lentils,
crisp pancetta & truffle oil

**All served with roast potatoes, pancetta roasted brussels sprouts, braised red cabbage
& honey roasted winter root vegetables with chestnuts**



Spiced caramel tart with mascarpone cream & sesame brittle

Hazelnut macaron with white chocolate mousse, raspberry sorbet, raspberries & rose shard

Rum baba with poached pear & stem ginger ice cream

Dark valrhona chocolate ganache cake with brandy soaked cherries & crème fraiche ice cream

Homemade Christmas pudding with brandy & vanilla custard



Coffee, tea or herbal tea with chocolate mints

Two courses £26.50
Three courses £33.50

Please book in advance and we will organise a pre-order for your party
Price includes Christmas crackers
10% gratuity will automatically be added to parties over 8