
Set Menu Choices

Thank you for considering Julie's for your special event.

Chef Patron Owen Kenworthy 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*

Portland £65pp

We serve all the starter options, and depending on your preferences, you can choose a selection of mains and desserts.

Julie's sourdough bread & homemade butter

Beef Tartare

fermented beer relish & crispy shallots

Brown crab tart

apple & watercress salad

Salt baked beetroots

goat's curd, cumin & watercress

~

Chicken supreme

buttered spinach

Gnocchetti

wild mushrooms, parmesan (vg)

Grilled monkfish tail

celeriac, shellfish bisque & dill mousse

~

~ served with ~

pomme purée / glazed heritage carrots / seasonal greens

~

Seasonal cheesecake

~ or ~

Chocolate mousse

honeycomb

Hippodrome £95pp

Julie's sourdough bread & homemade butter

Duck liver & foie gras parfait

plum compote, cornichons & sourdough

Salt baked beetroots

toasted walnuts, goats cheese & watercress

Lobster 'Caesar'

baby gem leaf, crispy tarragon

~

Fillet of beef

truffled pomme puree, caramelised onions, glazed carrots & port jus

~ served with ~

seasonal greens

Fillet of lemon sole & white crab tortellini

spinach, brown shrimp, capers & chive beurre blanc

~ served with ~

Jersey potatoes / seasonal greens / autumnal salad

~

Chocolate tart

salted caramel

Clarendon Breakfast

Available from 09:00 to 11:00

Coffee & tea included

Sweet selection

A selection of:

Biscuits

Carrot Cake

Chocolate & Hazelnut Rugelach

£18 per person

~ or ~

Savoury selection

Please choose one of the following:

Cured trout & scrambled egg rolls

Smoked bacon & quail egg croque-madames

Spinach & goat's cheese tart

£25 per person

Avondale Lunch

2 courses £32pp | 3 courses £39pp

available Monday - Thursday lunch

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

Salt baked beetroots

goast cheese, toasted walnuts & watercress

~ or ~

Brown crab tart

apple salad

~

Josper grilled chicken supreme

~ or ~

Baked line-caught Cornish fish

~

~ served with ~

hispi cabbage, new potatoes, bowls of seasonal salad & jus gras

~

Chocolate mousse

pain d'épices

Canapes

Lindisfarne Oyster, *mignonette & lemon*

£4.50pp

Spider crab “toast”, *lemon & fennel*

£6pp

Grilled Scottish langoustines

£10pp

Cheese Board

£15 pp

Mini caviar & lobster rolls

£20 pp

Royal Caviar, *crispy potatoes & crème fraîche*

£16 pp

£78 - 30g tin