
jules | restaurant & wine bar
EVENING MENU 2 COURSE £15.95 & 3 COURSE £18.95
Including Crackers & Mince Pies.

STARTERS.

Tomato & Basil Soup

An all time favourite that will warm any winter day. Served with a roll and butter.

Oven Baked Flat Mushrooms

Stuffed with creamy leeks and cheese on a bed of herb salad.

Smoked Haddock & Spring Onion Fish Cakes.

Served with fresh salad and tarragon mayonnaise.

Country Pork Terrine

A classic terrine accompanied with fresh salad, served with apple & cranberry chutney.

MAINS.

Stuffed Peppers With Couscous

Peppers stuffed with couscous, oven baked and served on a bed of mixed bean stew.

Vegetable Casserole

Leeks, sweet potatoes, spinach and broad beans, simmered with tomatoes and parsley.

Pan Fried Tilapia With Capers & Mushrooms

Fillet of Tilapia pan fried with white wine, butter, capers and mussels.

Traditional Roast Turkey

Free range British Turkey tender roasted accompanied with sage and onion stuffing, pigs in blankets and cranberry relish.

Braised Welsh Lamb

Nothing better than slow Welsh braised lamb with mint gravy.

Slow Cooked Shin Of Beef

Shin of British beef, slow cooked with carrots, celery and shallots. Served on a bed of creamy horseradish mash.

DESSERTS £3.95

Traditional Christmas Pudding

What is Christmas without the pud? Served with a rich brandy sauce.

Pears, Berries & Mulled Wine Crement.

Pears and mixed berries stewed in mulled wine, topped with whipped cream and cream cheese.

Cherry Chocolate Roulade

Treat yourself with this chocolate sponge, rolled with cherries and cream. No guilt!

Sherry Trifle

A classic British pudding full of sherry. You do not want to miss this!

A Selection Of Cheese & Biscuits.

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Fiveways, Temple Street, Llandrindod Wells, Powys. LD1 5HG