

Private Dining

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

Chef Owen 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 10 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.

We can't wait to welcome you to Julie's!



Menu Supplements

Homemade Bread & House Butter

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Lindisfarne Oyster, Mignonette, Lemon

£4.50pp

Spider Crab "toast"

£6pp

Grilled Scottish Langoustines

£10pp

Cheese Board

£12 pp

Mini Caviar & Lobster rolls

£15 pp

Royal Caviar, Crispy Potatoes & Crème Fraîche

£87 - 30g tin

Supplements must be pre-ordered



Bar Snacks

Homemade Bread & House Butter

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Crispy 'nduja quail's egg, tarragon mayo

£5

Green intosso olives

£6

Sprout panisse, parmesan

£6

Spider crab "toast", lemon & fennel

£6

Salame di Suino

£7

Radishes, smoked cod's roe

£8



Portland £65pp

All set menus are served sharing style

Julies Sourdough Bread & Homemade Butter

Prosciutto di Parma

parmesan, rocket

Salt Baked Beetroots

blood orange voghurt, cumin, watercress

Eggs Mollet

mache, pickled red pepper

Boeuf Bourguignon

mushroom, lardons & baby onions

~ or ~

King Oyster Mushroom Fricassee

spiced pumpkin seeds, hemp (vg)

~ or ~

Baked Cod.

pistachio & brioche crumb, celeriac

Pomme Puree Glazed Heritage Carrots Seasonal Greens

Blood Orange Cheesecake

griottines

~ or ~

Chocolate Mousse

creme Chantilly, hazelnut praline

Vegetarian, vegan and fish alternatives available upon request A discretionary service charge of 14.5% will be added to the final bill



Hippodrome £85pp

All set menus are served sharing style

Julies Sourdough Bread & Homemade Butter

Prosciutto di Parma

parmesan, rocket & black truffle

Beef fillet tartare

fermented beer relish, pickled yolk & crispy shallots

Lobster 'Caesar'

baby gem leaf, crispy tarragon

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Fillet of Beef

dauphinoise potatoes, caramalised onion, glazed carrot, peppercorn sauce

Seasonal greens

~ or ~

Grilled Lemon Sole

spinach, brown shrimp, caper & chive beurre blanc
Choice of potato (Pomme Puree or Frites)
Seasonal greens & bowls of salad

Chocolate tart

salted caramel, blood orange

Vegetarian, vegan and fish alternatives available upon request A discretionary service charge of 14.5% will be added to the final bill



Clarendon Breakfast

Available 9am - 11am

Coffee & Tea

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Biscuit

Muffin

Chocolate Rugelach

£18pp

~ or ~

Cured Trout & Scrambled Egg Rolls
Smoked Bacon & Quail Egg

croque mesdames

Spinach & Goats Cheese Tart £25pp



Avondale Lunch

2 courses £32 | 3 courses £39

Served sharing style

Available Monday to Wednesday 12pm-2pm only

Julie's Sourdough Bread & Homemade Butter

Honey Glazed & Roasted Pumkin

pumpkin seed yoghurt, dill

Red Onion & Goats Cheese Tart

Josper Grilled Chicken Supreme

~ or ~

Baked Line Caught Cornish Fish

Served with - savoy cabbage, potato & thyme, jus gras -Bowls of seasonal salad

Blood Orange Posset

pain d'epices