

# Julian's Restaurant

Julian's was established in February 2004. Owner's - Julian Davies (Chef), his wife Jackie (Front of House) and all the staff offer you a very warm welcome. We do hope that you enjoy dining with us, and we would be delighted to welcome you back in the future.

**Julian -** Julian has been a Chef for 38 years and started his distinguished career at the age of 12, when he worked at the Bake House in Ruthin as a schoolboy. At 18 he joined the Chester Grosvenor \* \* \* \* Hotel, spending 14 years enjoying the very best training in French Cuisine, including assisting with the catering for various Royal Weddings and occasions, and working his way up to the position of Sous Chef.

Julian run his own exclusive outside catering company in Chester for 10 years, before joining Paparazzi as a Sous Chef. Julian's last position was at the Wheatsheaf Inn, Raby (The Cow Shed), where he spent 7 happy years as Head Chef, and picked up his award,

**Chef of the Year – Wirral Tourism Awards 2003**

Behind the scenes, Julian's assistant chef - Jason Wood has been with him since opening, and has received the very best training and is now fully qualified. We can't forget our kitchen porter's Steve, Dan and Kieran who have the wonderful job of doing the washing up! Also the hard work of our cleaner Linda.

**Jackie and the Front of House Team -** Jackie spent 15 years in Chartered Accountancy in the field of Taxation (NOT the Inland Revenue!!) Her front of house team Dionne, Kerri, Lisa, Steve, Angie, Hannah, Rachel, and Brigid are trained to the highest standards and are always friendly and courteous.

**Suppliers -** Only the finest, freshest, local ingredients are used. Supplies are delivered daily, as follows:-

Mortons **Dairy** - Hoylake.

Lemon Tree **Fruit & Veg** - Liverpool.

Alouette **Wines** Ltd – Prenton

Claremont Farm – Clatterbridge – **Fruit & Asparagus**

Liverpool **Cheese** Company – Woolton

Wards **Fishmongers** – Birkenhead

Dunstan **Fish & Game** – Burton

J Williams & Co **Butchers** - Denbigh

**The Menus -** The menu is innovative and everything is freshly prepared or home made each day. Three home made soups, and the potatoes and vegetables are always imaginative. All our desserts and Artisan breads are also home made.

The Table d'hôte Menu is changed every 6 to 8 weeks, and the A La Carte Menu 3 times a year to coincide with the culinary seasons, (this is the SUMMER menu, and has been running since July 2010).

There may be a slight delay during busy periods, especially if you have decided to forego a starter.

**Dietary requirements and/or Allergies -** Julian can adapt most dishes. Please let us know and he will do his very best to accommodate.

**Taxis –** Please give at least ½ hour. Our local Taxi firm gets very busy, especially at weekends. Thank you.

**Gratuities -** We do not add a Service Charge. However, if you feel that the service and meal have met your expectations and you would like to leave a token of your appreciation, you are very welcome to do so. Credit card slips are adapted to make this possible, should you not wish to leave cash. We would like to reassure you that 100% of the tips you leave, whether by card or cash are divided and given to the waiting on and kitchen staff working on the night you leave the tip. These tips are paid to the staff once a week, with their wages.

**Mobile Phones –** May we respectfully ask that you consider other diners.

***It is Against the Law to Smoke in these Premises***

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## SUMMER 2010

### *A La Carte Menu - Starters*

*(All starters and mains on this menu are individually priced.  
They are not included as part of the Two Course Table D'Hote Menu)*

#### *Choice of Fresh Home Made Soups - £4.95*

Choose from three home-made soups served with a choice of Julian's Home-baked Artisan bread & butter.

#### *Chicken and Vegetable Studded Terrine - £7.95*

Smooth Chicken breast farce layered with green beans, carrots and broccoli.  
Accompanied by lettuce hearts and fresh herb and yoghurt dressing.

#### *Inglewhite Goats Cheese with Vine Tomatoes - £7.50*

Smoked Inglewhite goats cheese seasoned with oregano and lightly grilled.  
Served with slow roasted vine tomatoes and walnut oil dressing.

#### *Scottish Lobster, Mango and Wild Rocket Salad - £8.75*

Lovely fresh pieces of lobster.  
Served with cubes of sweet mango, rocket leaves and sauce Aioli and sauce Pimento

#### *Orkney Scallops Carpaccio - £8.75*

Diver caught king scallops marinated in lime, chilli, garlic and Cretian olive oil.  
Sliced and garnished on a salad of apple, toasted peanuts and baby beet, basil and frizzi

#### *Caprese Salad- £7.50*

Sliced tomato, Mozzarella and fresh basil leaves stacked with toasted seeds and pesto.

#### *English Asparagus with Guacamole - £7.50*

Lightly cooked asparagus (served hot or cold). Accompanied by guacamole and home made cheese straws.

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Please let us know and he will do his very best to accommodate.*

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## Grills

*All main courses (except for pasta) include potatoes and vegetables of the day.  
Chips and Side Orders can be ordered separately*

### ***Chateaubriand (Serves 2) - £39.95*** *(A feast to behold!)*

\* 20 oz Grilled head of Angus beef, matured for 4 weeks and served with sautéed mushrooms, fried potatoes, grilled tomatoes, onion rings, straw potatoes and béarnaise sauce.

### ***Fillet Steak - £19.95***

8 oz Prime Angus beef steak. Grilled to your liking.  
Served with straw potatoes, grilled tomato and Portobello mushrooms.

### ***Ribeye Steak - £17.75***

Served with grilled vine tomatoes, button mushrooms and crisps.

### ***A Selection of Sauces to accompany your Steak*** *(Freshly prepared - please order with your steak)*

Chasseur, Diane, Chilli & Tomato - **£2.95**  
Garlic & Burgundy, Perigodine (Madeira, Pate & Truffle Oil),  
Stilton & Port, Pink/Black Peppercorn & Brandy - **£ 3.75**

### ***Brochette of Pigeon and Peaches - £17.50***

Wirral pigeon breast marinated in Marsala wine and thyme. Grilled on a skewer with fresh peach wedges.  
Served on a bed of French peas and asparagus.

### ***Char Grilled Rump of Lamb - £17.75***

Served with grilled herb tomatoes and roasted peppers.

### ***Sliced Fillet of Chicken - £16.75***

Fillet of chicken coated with cayenne, star anise, olive oil, garlic and soy.  
Grilled and served on a fried potato nest.

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## Entrees

*(Traditionally a main course accompanied by a sauce)*

### ***Filet Mignon et homard - £19.50***

Tail of mature beef fillet, split and filled with chopped lobster meat.  
Pan fried and served with a creamed mushroom sauce.

### ***Noisette of Lamb with Blood Pudding - £17.75***

Choice cut of Vale of Clwyd loin of lamb. Stuffed with Linda's Clwydian black pudding and Parma ham.  
Roasted and served on onion, Madeira and redcurrent sauce.

### ***Chicken Medley - £17.50***

Confit of Leg. Rosti of thigh meat. And seared breast of chicken served together with Jason's Cointreau jus.

### ***Szechuan Crusted Belly Pork - £17.25***

Strips of belly pork slow cooked in our aromatic fusion, coated with Szechuan pepper crust, and pan fried.  
Served with its thickened juices and Cox's Pippin fritter.

### ***Escalope of Veal Fricatta Picatta - £19.00***

Tender battered slice of English veal dipped in egg and Parmesan and pan fried.  
Served with tomato stuffed mushrooms.

### ***Pork Mirabelle - £16.95***

Medallions of pork fillet cooked in cream and brandy. Served with poached apple and Cumberland sauce.

# *Julian's Restaurant*

## *Fish and Seafood*

### *Shellfish Cassoulet - £19.95*

Lobster, king scallops and prawns casseroled with mixed beans, tomato and Pernod.

### *Sea Bass Highland Style - £18.95*

Fillets of sea bass rolled in oats and pan fired. Served with a creamy Drambuie sauce.

### *Baked Monkfish Tail - £18.95*

Monkfish stuffed with smoked cod roe, wrapped in Parma ham and baked.  
Served with peppery watercress sauce.

### *Dover Sole Meuniere - £19.95*

Whole grilled Dee Estuary Dover Sole served with brown butter and lemon.

## *Pasta and Rice - Starter - £7.75 / Main - £15.50*

### *Spaghetti Peperoncino*

Piping hot spaghetti tossed with extra virgin olive oil, chilli flakes, black pepper and Parmesan cheese.  
Simple but delicious.

### *Chicken and Asparagus Cannelloni*

Chicken breast and asparagus tips bound in a creamy sauce and baked with an herb and Parmesan crust.

### *Field Mushroom Tortellini*

Parcels of pasta filled with mixed forest mushrooms, poached and then fried in olive oil.  
Served with a basil and tomato sauce.

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## Vegetarian

### ***Onion and Beetroot Flan - £16.95***

Served with red onion marmalade. Crisp pastry flan filed with chopped potato, onion and baby beets.

### ***Goats Cheese, Polenta and Mixed Pepper Burger - £16.95***

Mixture of grated cheese, lentil, chopped pepper and tofu. Pan fried and served with herb and onion gravy.

### ***Strawberry Risotto - £16.95***

Slow cooked fine Italian arborio rice in white wine, garlic, black pepper and sea salt.  
Completed with chilled strawberries, mascapone cheese and grated Parmesan.

***All main courses (except for pasta) include potatoes and vegetables of the day.***

***Chips and Side Orders are also available, as follows:-***

## Side Orders

- Dressed Green Salad - **£3.90**  
(Apple, Celery, Cucumber, Grapes, Leaves, Melon, Peppers – as available)
- Dressed Garden Salad - **£3.90**  
(Celery, Cucumber, Grapes, Leaves, Peppers, Strawberries, Tomato, – as available)
- Freshly Cut Chunky Chips - **£2.95**
- Fresh Garlic Bread - **£2.95**
- Fresh Broschetta - **£3.50**

***All prices are inclusive of VAT***

# Julian's Restaurant

## ***Deliciously Tempting Home Made Desserts***

### ***Chocolate Assiette - £5.95 (A wicked selection of naughtiness)***

A mini rich baked chocolate fondant pudding. (Sink into the warm molten chocolate fondant centre).

A mini wedge of dark chocolate tart (Rich Belgian couverture served on a chocolate pastry)

A mini orange and Cointreau parfait iced cone.

### ***Lemon Tart - £4.95***

Sweet pastry case layered with chantilly cream and smooth lemon curd. Served with sweet lemon syrup.

### ***Individual Baked Alaska - £4.95***

A layer of liquor soaked sponge under Cornish vanilla ice cream coated with fired Italian meringue.

Garnished with chocolate and mango coulis

### ***Tiramisu - £4.95***

Classic Italian trifle flavoured with kaluha liqueur

### ***Crème Brulee - £4.95***

Rich baked brulee custard garnished with berries and a topping of sugar bark

### ***'Julian's' Bread and Butter Pudding - £4.95***

*(Cannot tell you how it's made - but miss it at your peril!)* Served with sauce anglaise

### ***Bramley Apple and Nutmeg Pie - £4.95***

Served with Chantilly cream or custard or vanilla ice cream. (Luxury ice cream 75p extra)

### ***White Lady Poached Pear & Vanilla Ice - £4.95***

Conference pear poached in English Perry, cinnamon and clove syrup. Served on a sponge base with homemade Vanilla pod ice cream. Drizzled with a citrus dressing

### ***Soft Fruit Pavlova - £4.95 (Not for the faint hearted)***

A selection of fresh fruits served with Julian's meringue, ice cream, Chantilly cream and marshmallows.

### ***Cheshire Farm Ice Cream - £3.95***

Three scoops as available (Vanilla / Strawberry / Chocolate / Mint Choc Chip / Baileys / Blackcurrant & Liqueur). Served with home-made coulis.

### ***British Cheese Board - £5.95 (With Port from £2.80 extra)***

Choose three cheeses from list overleaf. Served with Artisan bread, biscuits, celery, grapes & quince jelly

*(For a selection of dessert wines and coffees etc please see overleaf)*

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## British Cheese Board Selection

### ***Dunsyre Blue***

Humphrey Eddington farms at Walston, Pentland Hills, Scotland. A creamy, sharp and well matured cheese. Won many awards. (Un-pasteurised milk of Ayrshire Cows).

### ***Snowdonia Extra Mature Cheddar***

Also known as Black Bomber, this very popular cheese has a creamy texture and rich taste.

### ***Ryfield Goat***

From Fivemiletown Creamery in C. Tyrone, N. Ireland. Mild and creamy with a slight tangy aftertaste. (Pasteurised goats milk and vegetarian rennet).

### ***Crumbly Lancashire***

Made by Adrian Rhodes at Park Head Farm, Ingle White, near Preston. Young fresh and crumbly with a slightly acidic flavour (using one-day curd). Won several awards. (Vegetarian rennet and pasteurised milk).

### ***Cornish Yarg***

Wrapped in nettles, a mild citrusy yet complex cheese from Cornwall. Yarg spells Gray backwards, said to be the name of the family who originally developed the recipe! (Vegetarian rennet and pasteurised milk).

### ***Colston Bassett Stilton***

The only hand-ladled Stilton still in production in Britain. Has a creamy texture, medium blue veining and mellow nutty after taste. Arguably the best Stilton available. (Vegetarian rennet and pasteurised milk).

(All cheeses supplied by The Liverpool Cheese Company, Woolton)

## Dessert Wine

Moscatel de Valencia (or as avail) – 125 ml glass - £ 3.90

Muscat de Rivesalts – Half Bottle - £14.95 (or as available)

## Selection of Coffees and Teas

(Served with a Mint Chocolate and Amaretto Biscuit)

### ***Fresh Filter Coffee - £1.75***

Served with fresh cream

### ***Cappuccino / Latte / Mocha - £1.95***

Dusted with chocolate

### ***Floater Coffee – £2.25***

Black coffee with cool whipped fresh cream on top

### ***Breakfast Tea / Decaf Tea - £1.75***

### ***Twinings Tea - £1.95***

Camomile / Earl Grey / Green Tea / Infusions / Jasmine / Lady Grey / Lapsang Souchong / Peppermint

### ***Filter Decaf - £1.95***

Served with fresh cream

### ***Espresso -£1.95 Double -£2.45***

Strong black coffee

### ***Liqueur Coffee - £3.95***

With any Liqueur, Martell Brandy or Famous Grouse Whisky

### ***Baileys Capp/Latte-£3.95***

Cappuccino or Latte with a shot of Baileys