

JAMES^T

CHRISTMAS SET MENU

3 COURSES 45.00

Available from Wednesday 27th November

APERITIF

Cranberry Sparkler 15.00
Triple sec, cranberry juice, sugar, topped with Prosecco

STARTERS

Portavogie Prawns & Strangford Mussel Pot, Guinness Bread

Fennel, Butter Bean & Cais na Tire, Crudites & Crostini (v)

Curried Parsnip, Apple & Lentil Soup (ve)

Ecclesgreen Ham Hock Terrine, Egg Mayonnaise, Pickles

MAINS

Jacobs Ladder, Sweet Potato, Mushrooms & Brown Butter Sauce

Turkey, Smoked Bacon Sprouts, Sausage stuffing (n)

Harissa Cauliflower, Black Garlic Yoghurt, Date & Macadamia Salsa (n, va)

Irish Cod, Beans, Onions & Pancetta, Shellfish Cream

Co. Tyrone 10oz Sirloin Steak, Chips & Peppercorn Sauce (5.00 Supplement)

DESSERTS

JS Christmas Pudding & Brandy Sauce

Pear Sorbet, Hazelnut & Miso Praline (n, ve)

White Chocolate & Blackcurrant Tart

Cheese, Handmade Crackers & Beetroot Chutney (3.50 supplement)

James St Trifle

EXTRA SIDES

Chips	5.00	Roast Carrots, Lemon, Feta & Sage	5.50
Chips, Truffle & Parmesan	5.75	Broccoli (n)	5.50
Champ	5.75	Grilled Portobello Mushrooms	5.50
Beef Fat Comber Potatoes	5.50	Extra Sauce	2.50

Please inform your server of any dietary requirements we should be aware of. A discretionary 10% service charge will automatically be applied to all bills.

BOOKING TERMS

Tables of 5 or more are required to avail of the set menu on the day.

For parties of 10 or more, a non refundable/non transferable deposit of £20 per person will be required upon booking, subject to availability at the time of booking. A pre-order request will be sent and required back 14 days in advance. This will be your final billing numbers and cannot be amended.

To check availability please email us on hello@jamesst.co.uk or call on 028 95 600 700

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