



JAMES^T

PRIVATE DINING & LARGE PARTY

SET MENU

JAMES^T

3 COURSE SET MENU

£49.00 per person

ADD SOME FIZZ

Champagne Reception	75.00
Prosecco Reception	32.00

*(Prices per bottle and charged on consumption.
Above wines will serve approx 6 glasses per bottle)*

Watermelon Spritz, Watermelon Vodka, Pimms, Prosecco, Lime, Basil	15.00
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EXTRAS

Canapes on Arrival	15.00
Irish Cheese, Honey, Chutney & Crackers	9.50
Tea & Coffee	3.00

(Prices per person)

STARTERS

- Roast Pepper & Tomato Soup (ve)
- Crispy Squid, Romesco Sauce (n)
- Charred Broccoli, Garlic Aioli & Parmesan (va)
- Heirloom Tomato & Whipped Feta (v)(va)

MAINS

- 10oz Sirloin Steak, Chips & Peppercorn
- Potato Gnocchi, Pea & Goats Cheese (v)(va)
- Fish Of The Day - *Please ask your server*

STEAKS TO SHARE

- Co. Tyrone Chateaubriand (600g) or Tomahawk (1.2kg) *(15.00 per person supplement)*
- Served with Seasonal Vegetables & Comber New Potatoes*
- Chips £5.00*
- Extra Sauce 2.50

DESSERTS

- Sticky Toffee Sundae (n)
- Coconut Sorbet (ve)
- Shortbread, Local Strawberries & Cream

*Please inform your server of any dietary requirements we should be aware of.
(n) contains nuts, (v) vegetarian, (ve) vegan, (va) vegan alternative
A discretionary 10% service charge will automatically be applied to all bills.*