



JAMES<sup>T</sup>

PRIVATE DINING SET MENU

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## 3 COURSE SET MENU

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£42.50 per person

## ADD SOME FIZZ

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Champagne Reception 75.00

Prosecco Reception 32.00

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

## EXTRAS

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Canapes on Arrival 15.00

Irish Cheese, Honey, Chutney & Crackers 9.50

Tea & Coffee 3.00

*(Prices per person)*

## STARTERS

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Roasted Tomato & Red Pepper Soup (ve)

Comber Beetroot, Feta & Sunflower Pesto (va)

Co. Tyrone Oxtail Croquettes, Smoked Onion Mayo

## MAINS

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Kikeel Harbour Cod, Oyster Mushroom, Hispi Cabbage, Beurre Blanc

Co. Armagh Chicken Supreme, Nduja Cassoulet, Wild Garlic Oil

Charred Courgette, Whipped Feta, Basil & Dukkah (v, va)

Co. Tyrone 300g Sirloin Steak, Chips, Pepper Sauce (£7.00 supplement)

*(Served with a Selection of Seasonal Greens & Comber Potatoes)*

## DESSERTS

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Sticky Toffee Sundae (n)

70% Chocolate Tart, Pear, Caramel Mascapone (n,gf)

Green Apple Sorbet (ve)

Strawberry Panna Cotta

*A discretionary 10% service charge will automatically be applied to all bills.*

*(n) Contains Nuts*

*Menus are subject to change, a pre order is not required, we will take the order on the day.*

*Please inform staff of any allergies or intolerances you may have and we will make every effort to accommodate these.*