



JAMES^T

PRIVATE DINING & LARGE PARTY

SET MENU

JAMES^T

3 COURSE SET MENU

49.00 per person

ADD SOME FIZZ

Champagne Reception 78.00

Prosecco Reception 32.00

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

Watermelon Spritz 15.00

Watermelon Vodka, Pimms, Prosecco, Lime, Basil

EXTRAS

Canapes on Arrival 15.00

Irish Cheese, Honey, Chutney & Crackers 10.00

Regular Tea or Filter Coffee 3.00

(price per person)

STARTERS

Chestnut Mushroom Soup (ve)

Shortrib Beef Croquettes, Parsley Mayo

Ewing's Irish Smoked Salmon, Creme Fraiche & Guinness Bread

Charred Broccoli, Garlic Aioli & Parmesan (v)(va)

MAINS

10oz Sirloin Steak, Chips & Peppercorn

Roast Cod, Fondant Potato & Green Peppercorn Sauce

Spatchcock Chicken, Green Bean, Rocket, Truffle & Parmesan Salad

Truffled Cauliflower, Spiced Chickpea, Soy & Sesame (ve)

Served with Baby Potatoes & a selection of Seasonal Vegetables

DESSERTS

Sticky Toffee Sundae (n)

Black Forest Delight

Green Apple Sorbet (ve)

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.