



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

Butternut Squash Soup, Creme Fraiche (v)(va)

Ham Hock & Parsley Terrine, Piccalilli

Fishcake, Parsley Mayo

MAINS

Cod, Roast Tomato & Butternut Squash

10oz Sirloin Steak, Chips & Peppercorn

Roast Chicken, Celeriac, Truffle & Parmesan Salad, Jus

Wild Mushroom Gnocchi, Pumpkin Seed Pesto (v)(va)

Served with Baby Potatoes & a selection of Seasonal Vegetables

DESSERTS

Sticky Toffee Pudding (n)

70% Milk Chocolate Pot & Blood Orange

Raspberry 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.