



JAMES^T

PRIVATE DINING & LARGE PARTY

SET MENU

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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

Potato & Leek Soup (ve)

Ham Hock & Parsley Terrine, Piccalilli

Crispy Squid, Fermented Chilli & Herb Salad

MAINS

Roast Cod , Citrus Hollandaise, Fennel & Mint Salad

10oz Sirloin Steak, Chips & Peppercorn

Roast Chicken, Celeriac, Truffle & Parmesan Salad, Jus

Gnocchi, Wild Garlic Ricotta, Petit Pois (v)(va)

Served with Baby Potatoes & a selection of Seasonal Vegetables

DESSERTS

Sticky Toffee Sundae (n)

White Chocolate Panna Cotta, Toffee Sauce, Praline (n)

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.