



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 75.00

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

STARTERS

Butternut Squash, Carrot & Sage Soup (ve)

Confit Salmon, Pickled Radish & Capers, Crackers

Roast Pumpkin, Feta & Sage Salad (v)(va)

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

MAINS

10oz Sirloin Steak, Chips & Peppercorn

Parmesan Gnocchi, Wild Mushroom & Romesco (n)(v)(va)

Fish Of The Day - Please ask your server

Served with Baby Potatoes & a selection of Seasonal Vegetables

DESSERTS

Sticky Toffee Sundae (n)

Mixed Berry & Custard Fool

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.