

JAMES<sup>T</sup>



PRIVATE DINING MENU

## 3 Course Menu £49 Per Person

### Additions to Menu

Champagne Reception on Arrival £10.50 Per Person, One Glass Per Person

Prosecco Reception on Arrival £6.50 Per Person, One Glass Per Person

Canapes on Arrival £15 Per Person

Additional Course of Cheese, Chutney & Crackers £9.50 Per Person

Tea & Coffee £3 Per Person

### STARTERS

Crispy Squid, Squid Ink Mayo, Herb Salad

Beef Carpaccio. Tapenade, Watermelon, Tomato Oil

Roast Beets & Broadbean Salad, Beet Chutney, Candied Walnut

Cream of Sweetcorn Soup, with fire roasted Corn

### MAINS

Co. Tyrone 300g Sirloin Steak, Chips, Peppercorn Sauce (served pink or well)

Irish Cod, Portavogie Prawns, Braised Chicory, Cafe de Paris

Roast Parmesan Gnocchi, Crisp Globe Artichoke, Butternut Squash & Date

Breast of Chicken, Potato Gratin, Chorizo Cream, Baked Leek

### DESSERTS

Sticky Toffee & Butterscotch Pudding Sundae

70% Chocolate Tart with Sea Salt Ice Cream

Lemon Posset, Passionfruit Curd, Candied Nuts, Tuille

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

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