

JAMES^T



PRIVATE DINING MENU

SAMPLE MENU ONLY- SUBJECT TO CHANGE

3 COURSE MENU £49 PER PERSON

ADDITIONS TO MENU

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

Processo Reception on Arrival £6.50 Per Person One Glass Per Person

Canapes on Arrival £15 Per Person

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

Tea & Coffee £3 Per Person

STARTERS

Crispy Squid, Squid Ink Mayo, Herb Salad

Templegall Gougere, Speck, Walnut Syrup

Goats' Cheese Terrine, Roast Beets, Beet Chutney, Candied Walnut

Pea and Leek, Mint & Creme Fraiche Soup

MAINS

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

Irish Cod, Shaved Fennel, Pea Puree, Basil Oil

Butter Roast Cauliflower, Labna, Olives, Almond, Date & Curry Oil

Breast of Chicken, Chargrilled Cabbage, Carrot, Red Wine Jus

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.
A discretionary 10% service charge will be added to all bills.
