

JAMES^T



PRIVATE DINING MENU

3 COURSE MENU £49.00 PER PERSON

ADDITIONS TO MENU

Champagne reception on arrival £10.50, one glass per person

Prosecco reception on arrival £6.50, one glass per person

Canapes on arrival £15.00 per person

Additional cheese course £9.50 per person

Tea & coffee £3.00 per person

Menu items are subject to change at any time and may differ on the day.

STARTERS

Crispy Squid, Squid Ink Mayo, Herb Salad

Venison Loin, Date Puree, Pickled Onion, Watercress

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, Smoked 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.
