



JAMES<sup>T</sup>

Private Dining

3 COURSE £30.00

## STARTERS

Ham Hock Terrine, Apricot, Peas & Herb Dressing

◆ Soup of the Day

Toons Bridge Mozzarella, Heritage Tomatoes, Fennel & Peach

Cured Salmon & Portavogie Prawn Cocktail

## MAINS

Cornfed Chicken, Courgettes, Spinach & Tomato

Sirloin of Beef with Chips & Pepper Sauce (£7.50 supplement)

Fish of the Day

◆ Charred Aubergine, Red Pepper, Sweet Corn & Smoked Almonds

## DESSERTS

Vanilla Panna Cotta, Strawberry & Meringue

Sticky Toffee Pudding & Vanilla Ice Cream

Selection of Ice Cream & Biscotti

Selection of Cheese, Crackers & Fruit Chutney

◆ Vegetarian

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