



JAMES^T

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

◆ Cauliflower, Chick Pea, Shallot & Curry Oil

DESSERTS

Vanilla Panna Cotta, Strawberry & Meringue

Sticky Toffee Pudding & Vanilla Ice Cream

Selection of Ice Cream & Biscotti

Selection of Cheese, Crackers & Fruit Chutney

◆ Vegetarian

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