



JAMES^T

PRIVATE DINING

3 COURSE £29.50

STARTERS

James St. Plate

Parsnip, Apple & Truffle Soup

Ewings Smoked Salmon, Shallots, Creme Fraiche & Wheaten

◆ Beetroot, Kearney Blue, Clementine & Walnut Salad

Crab on Toast, Brown Crab Mayonnaise

MAINS

Confit Duck, French Ham & Vegetable Stew

Sirloin of Beef with Chips & Pepper Sauce (£5 supplement)

Cod, Creamed Cauliflower, Hazelnuts & Seaweed Butter

◆ Broccoli & Sesame Tart, Miso Hollandaise

DESSERTS

Lemon Meringue Cheesecake

Passion Fruit & White Chocolate Crumble Tart

Selection of Ice Cream & Madeleines

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.