



JAMES<sup>T</sup>

Private Dining

3 COURSE £30.00

## STARTERS

James St. Plate (Smoked Salmon, Beetroot, Terrine)

Soup of the Day

Ewings Smoked Salmon, Shallots, Creme Fraiche & Wheaten

◆ Beetroot, Kearney Blue, Clementine & Walnut Salad

## MAINS

Confit Duck, French Ham & Vegetable Stew

Ribeye of Beef, Truffle Chips & Peppered Sauce (£7.50 supplement)

Cod, Creamed Cauliflower, Hazelnuts & Seaweed Butter

◆ Winter Mushrooms & Tarragon Tart, Pickled Shimeji

## DESSERTS

Lemon Posset, Rhubarb & Honeycomb

Dark Chocolate Mousse, Ricotta Doughnuts

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.