



JAMES^T

PRIVATE DINING SHARING MENU

JAMES^T

2 COURSE SHARING FEAST
42.50

Once seated, guests will enjoy the following served to the table to share;

STARTERS TO SHARE

James St. Champ Bread & Guinness Wheaten, Seaweed Butter (v,ga)

Olives & Smoked Almonds (n,gf)

Cured Pork Belly, Rocket & Parmesan (gf)

Beetroot Hummus, Walnuts & Fennel Crisp (n,gf)

MAINS TO SHARE

Roast Sirloin of Beef (gf)

Whole Poached Salmon (gf)

Confit Bell Pepper, Capers, Olive, Anchovy & Preserved Lemon (v,va,gf)

(Served with a Selection of Seasonal Greens & Comber Potatoes)

ADD SOME FIZZ

Champagne Reception 75.00

Prosecco Reception 32.00

*(Prices per bottle and charged on consumption.
Above wines will serve approx 6 glasses per bottle)*

EXTRAS

Canapes on Arrival 15.00

Irish Cheese, Honey, Chutney & Crackers 9.50

Tea & Coffee 3.00

(Prices per person)

ADD SOME FIZZ

Champagne Reception 75.00

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EXTRAS

Canapes on Arrival 15.00

70% Chocolate Tart 7.50

Irish Cheese, Honey, Chutney & Crackers 9.50

Tea & Coffee 3.00

(Prices per person)

(n) Contains Nuts, (v) Vegetarian, (gf) Gluten Free (ga) Gluten Alternative

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 parties of 5 or more.

This menu is not available in December.