

3 COURSE SET MENU

£42.50 per person

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)

JAMES^T

PRIVATE DINING SET MENU

JAMES^T

STARTERS

Cauliflower & Curried Hazelnut Oil Soup (ve,n,gf)

Chicken & Smoked Ham Hock Terrine, Remoulade, JS Focaccia (ga)

House Ricotta, Fennel, Endive & Orange Salad (n,gf)

MAINS

Roast Irish Cod, Sweetheart Cabbage, Courgette, Chilli & Basil Oil (gf)

Co. Armagh Chicken Supreme, Broccoli, Parmesan Gnocchi & Jus (ga)

Barbecued Celeriac, Aubergine Puree & Date, Shiitake Mushrooms (va,gf)

Co. Tyrone 300g Sirloin Steak, Chips & Peppercorn Sauce (gf)

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

DESSERTS

Sticky Toffee Sundae (n)

Pineapple & Coconut Posset, Citrus Fruit Salad

70% Chocolate Tart & Raspberry Sorbet (n)

Sorbet & Seasonal Fruit (ve,gf)

(n) Contains Nuts (gf) Gluten Free (ga) Gluten Alternative (ve) Vegan (va) Vegan 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 automatically be applied to all bills.