



JAMES<sup>T</sup>

PRIVATE DINING SHARING MENU

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# JAMES!

**SHARING FEAST 42.50**

*(per person)*

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

## **STARTERS TO SHARE**

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Olives & Smoked Almonds (n,gf)

Toons Bridge Fior Di Latte, Organic Beetroot, Blackberry & Lovage (v,gf)

Chicken & Smoked Ham Hock Terrine & Remoulade (ga)

## **MAINS TO SHARE**

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Roast Sirloin of Beef (gf)

Whole Poached Salmon (gf)

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

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

## **ADD SOME FIZZ**

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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**

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Canapes on Arrival 15.00

Pineapple Posset 7.00

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 automatically be applied to all bills.*

*This menu is not available in December.*