

JAMES T

CHRISTMAS SET MENU

3 COURSES 45.00

Available from Wednesday 27th November

APERITIF

Cranberry Sparkler 15.00
Triple sec, cranberry juice, sugar, topped with Prosecco

STARTERS

Curried Parsnip, Apple & Lentil Soup (ve)

Ecclesgreen Ham Hock Terrine, Egg Mayonnaise, Pickles

Fennel, Butter Bean & Cais na Tire, Crudites & Crostini (v)

Portavogie Prawns & Strangford Mussels, Guinness Bread

MAINS

Turkey, Smoked Bacon Sprouts, Sausage stuffing (n)

Irish Cod, Beans, Onions & Pancetta, Shellfish Cream

Harissa Cauliflower, Black Garlic Yoghurt, Date & Macadamia Salsa (n, va)

Co. Tyrone 10oz Sirloin Steak, Chips & Peppercorn Sauce (7.00 Supplement)

Jacobs Ladder, Sweet Potato, Mushrooms & Brown Butter Sauce

DESSERTS

James St Trifle

JS Christmas Pudding & Brandy Sauce

Pear Sorbet, Hazelnut & Miso Praline (n, ve)

70% Chocolate & Blackcurrant Tart

Cheese, Handmade Crackers & Beetroot Chutney (4.00 Supplement)

EXTRA SIDES

Chips	5.00	Carrots, Lemon, Feta & Sage	5.50
Chips, Truffle & Parmesan	5.75	Broccoli (n)	5.50
Champ	5.75	Grilled Portobello Mushrooms	5.50
Roast Potatoes	5.75	Extra Sauce	2.50

Please inform your server of any dietary requirements we should be aware of. A discretionary 10% service charge will automatically be applied to all bills.

BOOKING TERMS

Tables of 5 or more are required to avail of the set menu on the day.

For parties of 10 or more, a non refundable/non transferable deposit of £20 per person will be required upon booking, subject to availability at the time of booking. A pre-order request will be sent and required back 14 days in advance. This will be your final billing numbers and cannot be amended.

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