



JAMES^T

PRIVATE DINING SET MENU

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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)

STARTERS

Potato, Celeriac & Parsnip Soup, Chestnut & Curry Oil (gf,df,n)

Cured Pork Belly & Apple Waldorf Salad(n,v,va)

Seafood Croquette, Fennel Slaw

MAINS

Seared Salmon, Braised Leeks & Chilli Roasted Cauliflower (gf,df)

Roast Irish Chicken, Pork Belly Bacon & Peas a la Francais (gf)

Polenta, Irish Kale, Braised Lentils & Roscoff Onion, Sauce Diane (v,va,gf)

Co. Tyrone 300g Sirloin Steak, Chips & Peppercorn Sauce (£7 supplement
(Served with a Selection of Seasonal Greens & Comber Potatoes)

DESSERTS

Sticky Toffee Sundae (n)

70% Chocolate Tart, Pear, Caramel Mascapone (n,gf)

Young Buck, Blue, Fig Jam, Crackers (ga)

Green Apple Sorbet(ve,gf)

(n) Contains Nuts

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.