



JAMES^T

PRIVATE DINING SET MENU

JAMES^T

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

Spiced Sweet Potato Soup with Coconut (gf,df,n)

Apple & Waldorf Salad(n,v,va)

Oxtail Croquettes & Pickled Celeriac (df)

MAINS

Seared Salmon, Chicory, Fennel, Blood Orange & “ Alla Romana” (gf)

Roast Irish Chicken, Hispi Cabbage, Pea & Oyster Mushroom (gf)

Celeriac Fondant, Remoulade, Wild Garlic & Hibernian Cheese (gf,v,va)

Co. Tyrone 300g Sirloin Steak, Chips & Peppercorn Sauce (£7.00 supplement)

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

DESSERTS

Sticky Toffee Sundae (n)

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

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.