



JAMES<sup>T</sup>

PRIVATE DINING SHARING MENU

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# JAMES<sup>T</sup>

2 COURSE SHARING FEAST  
42.50

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

## STARTERS TO SHARE

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James St. Champ Bread & Guinness Wheaten, Seaweed Butter (v,ga)

Olives & Smoked Almonds (n,gf)

Cured Pork Belly, Rocket & Parmesan (gf)

Beetroot Hummus, Walnuts & Fennel Crisp (n,gf)

## MAINS TO SHARE

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Roast Sirloin of Beef (gf)

Whole Poached Salmon (gf)

Confit Bell Pepper, Capers, Olive, Anchovy & Preserved Lemon (v,va,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

70% Chocolate Tart 7.50

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.*