

JAMES^T

Give the Gift of
Great Food & Drink
with a James St &
Waterman Voucher.



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CHRISTMAS SET MENU

APERITIF

Winter Spritz- Gin, Cranberry, Lime Juice, Prosecco & Soda Water	14.00
Mulled Wine	9.00

STARTERS

Celeriac & Apple Soup (ve)
Ham Hock Terrine, Piccalilli, Champ Bread
Antrim Beetroot, Kearney Blue, Pickled Grape & Walnut Dressing (n) (va)
Salmon & Prawn Cocktail

MAINS

Roast Celeriac, Chickpea, Cafe De Paris (va)
Turkey with Apricot Stuffing, Ham Hock, Sprouts & Cranberry
Cod, Mussel & Bean Cassoulet
280g Co. Tyrone Sirloin Steak, Peppercorn Sauce & Chips (7.00 supplement)

STEAKS TO SHARE served with two chips and peppercorn sauce
600g Co. Tyrone Chateaubriand (25.00 per person supplement)
1.2kg Co. Tyrone Tomahawk (25.00 per person supplement)
sharing steaks garnished with Chimichurri & Red Wine Jus

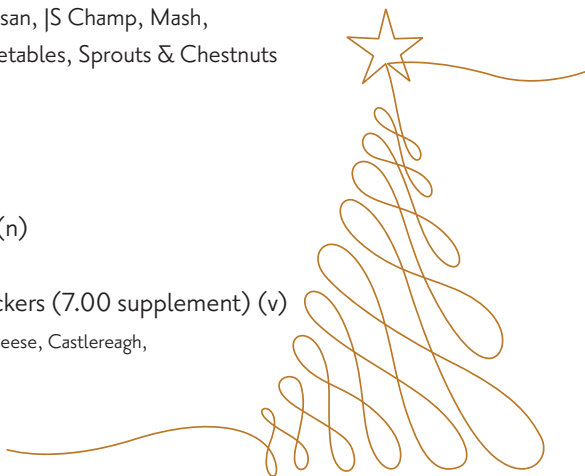
SIDES

Roast Potatoes, Chips, Truffle Chips with Parmesan, JS Champ, Mash,
Grilled Portobello Mushrooms, Roast Root Vegetables, Sprouts & Chestnuts
6.45 each

DESSERTS

JS Winter Trifle (v)
Chocolate Pot, Kirsch Cherries & Amaretti (n)
JS Christmas Pudding & Brandy Custard
Selection Of Irish Cheese, JS Chutney, Crackers (7.00 supplement) (v)
Coolea - Cows Cheese, Co. Cork, Kearney Blue - Blue Cheese, Castlereagh,
Ballylisk - Brie Style Cheese- Co. Armagh (v)

3 course 49.50



A discretionary 10% service charge will be added to all bills. Please inform your server of any dietary requirements we should be aware of. Every effort will be made to accommodate these but cannot always be guaranteed.

Menus are subject to change

CHAMPAGNE & SPARKLING

Valdo, Valdobbiadene, Prosecco, Italy	8.25
Saumur Brut Rosé, Crémant, France	9.75
Forget Brimont Brut, NV, Champagne, France	17.95

WHITE WINE

Jean Loron, Aligote, Burgundy, France	14.00	18.00
Domaine des Lauriers, Picpoul de Pinet, Languedoc, France	9.75	12.75
Klet Brda, Pinot Grigio, Slovenia	8.75	11.75
Heart of Stone, Sauvignon Blanc, Marlborough, New Zealand	10.00	13.00

ROSÉ & ORANGE

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	9.00	11.50
Cramele Recas, Orange Natural Wine, Romania	9.50	12.50

RED WINE

Domaine Gulliaman, Cabernet Sauvignon, Gascogne, France	9.00	11.50
Extrait de Romarion, Pinot Noir, France	12.25	15.75
Rioja Vega Crianza, Rioja Alta, Spain	9.75	13.00
Cline, Old Vine Zinfandel, Lodi, CA, USA	13.00	17.25

DESSERT WINE

Coto de Hayas, Campo de Borja, Spain	8.00
Finca Antigua, Moscatel, La Mancha, Spain	8.00
Indomita, Late harvest Gewurztraminer-Sauvignon Blanc, Chile	7.00