



JAMES<sup>T</sup>

PRIVATE DINING & LARGE PARTY

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SET MENU

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# JAMES<sup>T</sup>

## 3 COURSE SET MENU

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49.00 per person

## ADD SOME FIZZ

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Champagne Reception 78.00

Prosecco Reception 32.00

(Prices per bottle and charged on consumption. Above wines will serve approx 6 glasses per bottle)

Watermelon Spritz 15.00  
Watermelon Vodka, Pimms, Prosecco, Lime, Basil

## EXTRAS

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Canapes on Arrival 15.00

Irish Cheese, Honey, Chutney & Crackers 10.00

Regular Tea or Filter Coffee 3.00

(price per person)

## STARTERS

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Potato & Leek Soup (ve)

Ham Hock & Parsley Terrine, Piccalilli

Fishcake, Parsley Mayo

## MAINS

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Butterflied Whiting, Horseradish Cream, Capers

10oz Sirloin Steak, Chips & Peppercorn

Roast Chicken, Celeriac, Truffle & Parmesan Salad, Jus

Potato & Parmesan Gnocchi, Beetroot & Pumpkin Seed Pesto (v)(va)

*Served with Baby Potatoes & a selection of Seasonal Vegetables*

## DESSERTS

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Lemon Posset, Rhubarb

Dark Chocolate Pot & Blood Orange

Raspberry Sorbet (ve)

*Please inform your server of any dietary requirements we should be aware of.*

*(n) contains nuts, (v) vegetarian, (ve) vegan, (va) vegan alternative*

*A discretionary 10% service charge will automatically be applied to all bills.*