



JAMES^T

PRIVATE DINING & LARGE PARTY

SET MENU

3 COURSE SET MENU

49.00 per person

ADD SOME FIZZ

Champagne Reception 79.00

Prosecco Reception 33.00

(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 14.00

Regular Tea or Filter Coffee 3.50

(price per person)

STARTERS

White Onion Soup, Coolatin Crouton

Purple Beetroot, Whipped Ricotta & Pickled Apple

Crispy Squid, Romesco & Pickled Chilli (n)

MAINS

Chicken, Cauliflower Puree, King Oyster Mushroom & Butter Sauce

Cod, Braised Fennel, Mussel & Lobster Cream

10oz Sirloin Steak & Peppercorn Sauce

Roast Pumpkin, Cashew Ricotta & Pickled Walnuts (v)(ve)(n)

Served with Baby Potatoes, Chips & a selection of Seasonal Vegetables

DESSERTS

Sticky Toffee Sundae (n)

Buttermilk Panna Cotta, Macerated Berries (n)

Mango Sorbet & Desiccated Coconut (v)(va)

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.