



JAMES<sup>ST</sup>

PRIVATE DINING & LARGE PARTY

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SET MENU

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## 3 COURSE SET MENU

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49.00 per person

## ADD SOME FIZZ

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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 ( per person)

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Canapes on Arrival 19.50

Irish Cheese, Honey, Chutney & Crackers 14.00

Regular Tea or Filter Coffee 3.50

(price per person)

## STARTERS

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Cauliflower Soup & Curry Oil (ve)

Trout, Sprout Slaw & Guinness Wheaten

Beef Carpaccio, Watercress, Horseradish & Parmesan Dressing

## MAINS

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Smoked Coley, Celery & Creamed Greens

Roast Hispi Cabbage, Pickled Shallot, Spiced Granola & Yeast Sauce (va)

283g Sirloin Steak & Peppercorn Sauce

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

## DESSERTS

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Chocolate Pot & Blood Orange

Madeleines with Caramel Sauce

Red Wine Poached Pear

*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.*