

JAMES^T

PRIVATE DINING MENU

3 COURSES 49.00 PER PERSON

ARRIVAL RECEPTION

Valdo, Valdobbiadene, Prosecco, Italy	9.00
Saumur Brut Rosé, Crémant, France	10.00
Forget Brimont Brut, NV, Champagne, France	17.95
A Selection of Chefs Canapes on Arrival	19.50

Asparagus, Fennel & Pea Soup (ve)
Trout, Kohlrabi Remoulade, Lovage & Wheaten
Short Rib Beef Croquette & Black Garlic Mayonnaise

Tempura Coley, Warm Tartare Sauce & Peas
Shallot Tart Tatin & Whipped Goats Cheese (v)(va)
283g Sirloin Steak & Peppercorn Sauce

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

Buttermilk Panna Cotta & Stewed Rhubarb
Madeleines with Caramel Sauce
Strawberry & Elderflower Pavlova

Irish Cheese, Honey, Chutney & Crackers 14.00

Regular Tea or Filter Coffee 3.50

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative, (df) Dairy Free. Please inform your server of any dietary requirements we should be aware of

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