

# JAMES<sup>T</sup>

## PRIVATE DINING SET MENU

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### 3 COURSE SET MENU

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49.00 per person

### ADD SOME FIZZ FOR ARRIVAL

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Forget Brimont Brut, NV, Champagne, France 89.00

Valdo, Valdobbiadene, Prosecco, Italy 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

### STARTERS

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Asparagus, Fennel & Pea Soup (ve)

Trout, Kohlrabi Remoulade, Lovage & Wheaten

Short Rib Beef Croquette & Black Garlic Mayonnaise

### MAINS

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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*

### DESSERTS

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Buttermilk Panna Cotta & Stewed Rhubarb

Madeleines with Caramel Sauce

Strawberry & Elderflower Pavlova

*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.*