



CHRISTMAS LARGE PARTY MENU 7+guests

APERITIF

Mistletoe Spritz- Gin, Cranberry, Lime topped with Prosecco	14.00
Mulled Wine	9.00

STARTERS

Parsnip Soup & Curried Oil
Ham Hock Terrine, Piccalilli & Champ Bread
Smoked Salmon, Pickled Cucumber & Wheaten Croute
Antrim Beetroot, Butternut Squash, Salad with Hegarty Cheese

MAINS

283g Co. Tyrone Sirloin Steak, Peppercorn Sauce & Chips (7.00 supplement)
Co. Antrim Turkey, Sage & Apricot Stuffing, Sprouts & Cranberry
Truffle Roasted Cauliflower
Cod & Haricot Bean Caponata

STEAKS TO SHARE

served with two chips and peppercorn sauce

600g Co. Tyrone Chateaubriand (25.00 per person supplement)
1.2kg Co. Tyrone Tomahawk (25.00 per person supplement)
sharing steaks garnished with Chimichurri & Red Wine Jus

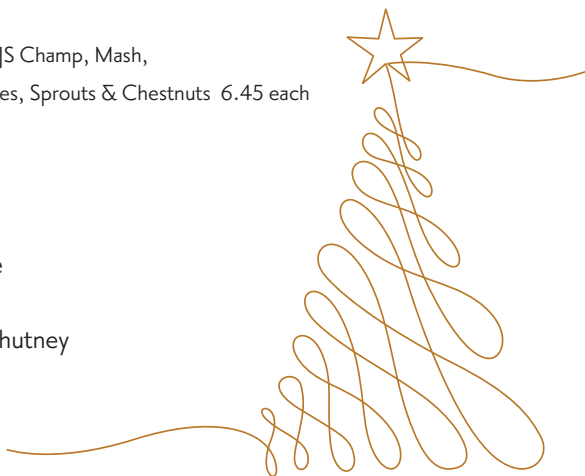
SIDES

Roast Potatoes, Chips, Truffle Chips with Parmesan, JS Champ, Mash,
Grilled Portobello Mushrooms, Roast Root Vegetables, Sprouts & Chestnuts 6.45 each
Pigs in Blankets 7.50

DESSERTS

Winter Trifle (v)
Chocolate Pot, Espresso & Hazelnut Praline
Christmas Pudding & Brandy Sauce
Irish Cheese, Homemade Crackers & Port Chutney

3 course 55.00



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

James St is not a totally free environment and whilst we will do our utmost to accommodate dietary and allergen requirements we are unable to guarantee. Menus are subject to change

CHAMPAGNE & SPARKLING

Valdo, Valdobbiadene, Prosecco, Italy	8.25
Saumur Brut Rosé, Crémant, France	9.75
Forget Brimont Brut, NV, Champagne, France	17.95

WHITE WINE

Jean Loron, Aligote, Burgundy, France	14.00	18.00
Domaine des Lauriers, Picpoul de Pinet, Languedoc, France	9.75	12.75
Klet Brda, Pinot Grigio, Slovenia	8.75	11.75
Heart of Stone, Sauvignon Blanc, Marlborough, New Zealand	10.00	13.00

ROSÉ & ORANGE

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	9.00	11.50
Cramele Recas, Orange Natural Wine, Romania	9.50	12.50

RED WINE

Domaine Gulliaman, Cabernet Sauvignon, Gascogne, France	9.00	11.50
Extrait de Romarion, Pinot Noir, France	12.25	15.75
Rioja Vega Crianza, Rioja Alta, Spain	9.75	13.00
Cline, Old Vine Zinfandel, Lodi, CA, USA	13.00	17.25

DESSERT WINE

Coto de Hayas, Campo de Borja, Spain	8.00
Finca Antigua, Moscatel, La Mancha, Spain	8.00
Indomita, Late harvest Gewurztraminer-Sauvignon Blanc, Chile	7.00