

JAMES†

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

Tomato & Roast Red Pepper Soup (ve)
Salmon, Cucumber & Horseradish
Short Rib Beef Croquette & Black Garlic Mayonnaise

Sea Trout, Armagh Asparagus, Chive Beurre Blanc
Charred Courgette, Red Pepper, Chickpea, Lemon (ve)
283g Sirloin Steak & Peppercorn Sauce

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

Lemon Posset, Mixed Berry & Sable Biscuit
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.