

  
st James

Starters

(V) Pea & mint soup

\*

Home made gravalax with heritage beetroots & horseradish cream

\*

(V) Burrata (creamy mozzarella) with heritage tomato salad

\*

(N) Bresaola (sliced salted beef) with ricotta, pistachio and poached pears

\*

(V) Pearl barley salad with broad beans, asparagus and lemon dressing

Main Course

(V) Roasted tomatoes & peppers risotto with spinach and basil

\*

Roasted breast of chicken, dauphinoise potato, green beans and  
wild mushroom Jus

\*

Roasted salmon fillet, with crushed new potatoes, fennel purée, and  
blood orange sauce

\*

Pan fried fillet of sea bass, parmentier potatoes, stem broccoli and  
red pepper coulis

\*

Roasted rump of lamb, boulangere potato, ratatouille and red wine jus  
(Served Medium)

Desserts

Fresh fruit salad with mango sorbet

\*

Home made tiramisu

\*

`St James` toblerone cheesecake

\*

Strawberry parfait with white chocolate crumble and lime gel

\*

Choice of coffee or tea

  
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