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st James
PARTY MENU

Starters

Soup (V)(D)

. Roasted tomato soup served with feta cheese, olives, and basil oil.

Smoked salmon (F)(D)

Smoked salmon served with fennel and celeriac slow.

Lamb croquettes (D)(G)

Served with pickled vegetables, mint yogurt, and red pepper coulis.

Beetroot tartare (G)(D)(N)

Served with goat cheese, pickled shallots, beetroot coulis and candy walnuts.

Crispy Egg (E)(D)(G)

Served with buttered asparagus, Hollandaise and crispy onion.

Mains

1. **Chicken (D)(C)(E)(G)**

Served with parmesan fondue, roasted peppers, spring onion, truffled crispy polenta, and red wine jus.

Sea bass (D)(F)

served with warm potato salad, broccoli and smoked salmon sauce

Rump of lamb (G)(D)(C)

served with dauphinoise potato, roasted baby onion, pea and leek fricassee, confit tomato and jus.

John dory

Served with served with salsa Verde, asparagus, and ratatouille.

Ravioli (E) (D) (G)(N)(V)

Basil pesto stuffed ravioli with pea sauce, goat cheese and spinach

Desserts

. St James Toblerone cheesecake (D) (G) (N)

served with Chantilly cream and pitted cherries.

Vanilla panna cotta (D)(G)

served with mango chilled soup, white chocolate shard and caramelized pineapple.

Fruit salad served with lemon sorbet.

Rhum baba (G)(D)

served with Chantilly cream, mixed berries compote and raspberry sorbet.

Coffee or teas

F : Fish, E: Egg, S: Shellfish, D: Dairy, G: Gluten, N: Nuts, V: Vegetarian SY: Soya

