

Desserts

(N) Christmas Pudding with Brandy Sauce or Cream

(N) 'St James' Toblerone Cheesecake

Nutella bread and butter with hazelnut ice cream

Apple crumble served with vanilla ice cream

Fresh Fruit Salad with passion fruit sorbet

Panna cotta with mixed berries compote and strawberry carpaccio

Selection of Artisan Cheeses

(£ 3.00 Supplement)

Choice of Coffee or Fine Teas with Mints

Lunch 2 Course £25.95/ 3 Course £30.95

Dinner 2 Course £29.95 / 3 Course £33.95

A Discretionary 12.5% Service Charge will be added to the final bill

Christmas Menu 2021

St James

RESTAURANT

Tel: 0208 950 2480

www.stjamesrestaurant.co.uk

Special diets and allergies- whilst we will do our best to cater for our guests. Specific requirements, we cannot guarantee that the conformity will be 100% or accept responsibilities for any unintended deficiency or resultant reaction or illness, unless caused by our negligence.

Starters

(V) French onion soup

Chicken liver parfait, onion jam and toast brioche

(V) Mozzarella cheese served with confit heritage tomato olives, and capers

Pan fried scallops cauliflower & vanilla velloute, roasted onion, hazelnut and samphire

(£5.00 Supplement)

Smoked salmon with beetroot, cucumber slaw and horseradish cream

(V) Deep fried brie served with cranberry sauce and roasted courgettes

Oriental duck salad with stir fried vegetables and red pepper culi

(V)(VG) Pearl barley risotto, mushroom and truffle oil

(V)- Vegetarian Option

(N)- Contains Traces of Nuts

(VG)- Vegan option

Mains

(N) Traditional Roast Turkey with Christmas Trimmings

Calves Liver, creamy mash potato, green beans red onion jam served with jus

Chicken supreme, braised savoy cabbage, potato and smoked cheese croquette, served with bread sauce

Beef fillet, fondant potato, butternut squash puree, sauteed mushrooms, green beans served with red wine jus
(£7.00 Supplement)

(N) Roast rump of lamb with douchinoise potato, honey glazed carrots, roast chestnut and crushed peas served with lamb jus

Poached smoked haddock with poached egg, mash potato, mange tout, crispy onion rings and a wholegrain mustard sauce

Pan-fried fillet of sea bass with warm potato and peppers salad served with pea sauce

Salmon teriyaki with crushed roots vegetables, mash potato green beans and beetroot culi

(V)(N) Risotto with aubergine, tomato sauce, olives and basil