

Desserts

Apple crumbled with vanilla ice cream

(N) 'St James' Toblerone Cheesecake

Sicilian cannoli

Strawbery panna cotta with berries compote

Fresh Fruit Salad with passion fruit sorbet

Mixed ice cream

Mother's Day 2020

St James

RESTAURANT

Tel: 0208 950 2480

www.stjamesrestaurant.co.uk

3 COURSE MEAL £35.50 + 12% service charge per person

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) Leek and potato soup

Chicken liver pate served with onion jam and
toasted brioche

Cured salmon, avocado cream and fennel salad

Deep fried calamari
served with tartare sauce

(V) Buttered asparagus, crispy egg served with
creamy truffle sauce

(V) Halloumi, BBQ sauce
red pepper coulis and wild mushroom

Home made beef lasagne

(V)- *Vegetarian Option*

(N)- *Contains Traces of Nuts*

Mains

Traditional roast beef served with roast potatoes and
mix vegetables

Braised lamb shank served with creamy mash and
mouge tout

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

(V) Aubergine Parmigiana

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

Salmon with crushed potato, buttered asparagus, cucumber
slaw served with pea sauce

(V)(N) Home made mushroom ravioli served with
pecorino cream sauce