

£85.00 PER PERSON

THREE COURSE SET MENU

We kindly ask that you select the same starter, main course, and dessert for all your guests.

Of course, we can accommodate most dietary requirements; please let us know about these in advance.

MENU A

Seared hand dived scallops, cauliflower puree, golden raisins, vadouvan curry spices

St James's ham glazed in madeira, braised carrots

St James's "Gambling Hell", milk chocolate mousse, clementine and gingerbread

MENU B

Salt baked beetroot, pomegranate molasses, sour cream

Roasted cod fillet, white bean puree, black cabbage, foie gras and aged balsamic vinaigrette

Yorkshire rhubarb and lemon trifle with passion fruit

MENU C

Baked Jerusalem artichokes, chantarelles, confit cackle bean egg yolk, comte

Tortellini of spinach and ricotta, sage, pine nuts and 36 month aged parmesan

Caramelised pineapple with coconut sorbet