



# st James

## STARTERS

**F: Fish**

**E: Egg**

**S: Shelfish**

**D: Dairy**

**G: Gluten**

**N: Nuts**

**V: Vegetarian**



### Soup (V,D)

Tomato soup served with feta & olives and basil oil

### Chicken Liver Pate(D,G)

Chicken Liver Pate served with melba toast, red onion chutney and balsamic glaze

### Citrus Cured Salmon (F)

Citrus cured salmon served with fennel slaw & cucumber and avocado mousse

### Halloumi (V)

Deep fried halloumi served with red pepper culi and sauted mushroom

### Salt Beef(D)

Salt beef, pickled vegetables, roasted onion, piccalilli sauce and parmesan tuille



## MAIN COURSE

### Lamb (G,D)

Rump of Lamb with parmantier potatos, ratatouille and green beans served with mint jus

### Breast of chicken(D,G)

Breaded breast of chicken topped with aubergine parmigiana and smoked cheese served on tomato sauce

### Salmon(F,D)

Salmon Teriyaki served with roasted roots vegetables, mash potato, beetroot culi and French beans

### Sea Bass(F,D)

Pan-fried fillet of seabass served with warm potato salad and smoked salmon sauce

### Ravioli (V,E,G)

Ravioli ricotta & spinach served with spinach sauce and goat cheese

## DESSERT

**Strawberry & Cream** Strawberry chilled soup, vanilla pannacotta, fresh strawberry and cream (G,D)

**Toblerone Cheesecake** Served with Chantilly cream and pitted cherries(N,G,D)

**Fresh Fruit Salad** with lemon sorbet

**Babba** Classic light baba sponge from the Amalfi coast, infused with Amalfi lemon (D,E)

### Ice Cream Selection

vanilla, strawberry, chocolate

**Selection of Artisan Cheese (£3.00 supplement)**

**Coffee**

