



HOTEL AND CLUB  
**S T . J A M E S ' S**  
LONDON

# PRIVATE DINING MENUS

*A discretionary service charge of 12.5% will be added to your bill. All prices include VAT  
All our private dining menus are seasonal and are subject to change without prior notice*



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## **PRIVATE DINING A**

### **STARTER**

Warm mousse of scallop, served with beurre blanc summer vegetables

### **MAIN COURSE**

Poached pork cheeks glazed in Madeira, served with carrots and grain mustard sauce

### **DESSERT**

Set vanilla cream with mint marinated strawberries

**3 Course Menu £49.00**

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## **PRIVATE DINING B**

### **STARTER**

Galette of pigs head, served with a roasted langoustine shallot and caper dressing

### **MAIN COURSE**

Fillet of seabass, served with grilled vegetables, red pepper puree and pesto

### **DESSERT**

Selection of fine cheeses

**3 Course Menu £54.00**

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## **PRIVATE DINING C**

### **STARTER**

Tortellini of lobster, served with a courgette and basil puree

### **MAIN COURSE**

Braised middle neck of lamb, served with confit tomatoes and basil

### **DESSERT**

Set yoghurt mousse served with roasted fig marinated in lime and honey

**3 Course Menu £54.00**

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## **PRIVATE DINING D**

### **STARTER**

Terrine of foie gras, served with homemade peach chutney and roasted brioche

### **MAIN COURSE**

Poached salmon, served with wilted greens and a warm tomato dressing

### **DESSERT**

White chocolate parfait, served with cherries poached in port

**3 Course Menu £49.00**

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## **PRIVATE DINING E**

### **STARTER**

Carpaccio of beef, served with a beetroot salad and sour cream dressing

### **MAIN COURSE**

Breast of duck with poached cherries

### **DESSERT**

Banana parfait served with toffee sauce

**3 Course Menu £54.00**

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