



# ST. JAMES'S

HOTEL & CLUB MAYFAIR

## PRIVATE DINING MENU

### STARTER

- Lobster risotto with tarragon (£6 supplement)
- Seared foie gras with pear and ginger (£8 supplement)
- Fish soup, potato, saffron and garlic espuma, croutons
- Confit guinea fowl with caramelized endive, warm orange and hazelnut dressing, burnt orange puree
- Terrine of ham hock, piccalilli puree
- Pumpkin Royale, aged parmesan velouté, toasted pine nuts and sage crisps

### MAIN COURSE

- Griddled fillet of bream parsley and lemon crumb, caramelized fennel, warm tartare sauce, Roasted fillet of salmon, red wine jus, sage mash
- Slow cooked blade of beef with madeira, roasted carrot, mash potato
- Saddle of venison, celeriac puree, potato fondant, braised red cabbage. (£10 supplement)
- Pot roast pheasant, cabbage, truffle jus (£8 supplement)
- Pithivier of confit celeriac and chestnut

### DESSERT

- Mont Blanc
- Christmas pudding
- Apple cinnamon croustade calvados ice-cream
- Clementine mousse with chocolate and gingerbread spices
- Sticky toffee pudding vanilla ice-cream
- Selection of Cheeses by Paxton and Whitfield (£7.00 supplement or £14.00 as extra course)

Please select the same one Starter, Main Course and Dessert for your whole group, one week prior the event

*Please advise us of any allergies or dietary requirements  
A minimum of two courses will be charged per person*

*A discretionary service charge of 15% will be added to your bill.  
All prices include VAT*