



DINNER MENUS
INSPIRATIONAL EVENTING

THE
TRAFALGAR
ST. JAMES

www.trafalgarstjames.com



DINNER SET MENU

2 COURSES £55 | 3 COURSES £65

Add Crudité & Hummus £8 | Bread & Butter £5

STARTERS

Crab Velouté, Melba Toast

Datterino Tomato, Burrata, Confit Aubergine, Grapefruit Oil (v)

Yellowfin Tuna Tartare, Avocado, Ginger Dressing

Chicken Liver Parfait, Wine Gelée

MAINS

Slow-Cooked Beef Brisket, Parsnip Purée, Carrots

Lamb Rump, Mizo Aubergine, Olive Purée, Rosemary Jus

Roast Cod, Saffron Potatoes, Bouillabaisse Jus

Wild Mushroom Risotto, Parmesan Foam, Herb Oil (v)

SWEET

Chocolate Fondant, Caramel Sauce, Berry Coulis

Lemon, Speculoos, Meringue Tart

Sorbet Selection (vg)

“The most essential part of my day is a proper dinner.”
Rachael Ray

(v) - vegetarian | (vg) - vegan

DINNER SET MENU DELUXE

3 COURSES £85 | 4 COURSES £95

Add Crudités & Hummus £8 | Bread & Butter £5

COURSE ONE

Foie Gras Terrine, Fig Chutney, Toasted Brioche
Dressed Cornish Crab, Apple & Coriander Dressing, Melba Toast
Tomato Tartare, Basil Sorbet, Sourdough Crouton (vg)

COURSE TWO

Halibut, Caper & Raisin Purée, Fondant Potato, Onion Petal, Lemon Sauce
Tenderloin Beef, Shiitake Mushroom, Celeriac Purée, Beef Jus
Shallot Tarte Tatin, Brie, Green Beans, Rocket

COURSE THREE

British Cheese Selection | Sorbet Selection

COURSE FOUR

Bitter Chocolate Tart, Chocolate Cream
Maple Syrup Mousse, Walnut Crumble, Basil & Cinnamon Coulis
Vanilla & Chocolate Mille-Feuille

*“After a good dinner one can forgive anybody, even one’s
own relations.”*

Oscar Wilde

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