



DINNER MENUS
INSPIRATIONAL EVENTING

THE
TRAFALGAR
ST. JAMES

www.trafalgarstjames.com



DINNER SET MENU

2 COURSES £55 | 3 COURSES £65

Add Crudité & Hummus £7 | 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 Crudit  & Hummus £7 | 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 Pur e, Fondant Potato, Onion Petal, Lemon Sauce
Tenderloin Beef, Shiitake Mushroom, Celeriac Pur e, 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, Basi & Cinnamon Coulis
Vanilla & Chocolate Mille-Feuille

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

Oscar Wilde

(v) - vegetarian | (vg) - vegan



CHAMPAGNE & SPARKLING

Prosecco, Extra Dry Spumante Botter, Italy	55
Taittinger Brut Réserve, France	110
Moët & Chandon Brut Impérial, France	115
Veuve Cliquot Brut Yellow Label, France	120
Pol Roger Brut Réserve, France	125
Cuvée No 741, Extra Brut, Jacquesson, France	135
Artéis Brut, France, 2007	140
Taittinger Brut Réserve, France (MAGNUM)	190
Taittinger Comtes De Champagne, France, 2006	300
Krug Grande Cuvée Brut, France	325

“I only drink champagne on two occasions, when I am in love and when I am not..”

Coco Chanel

ROSÉ CHAMPAGNE

Taittinger Brut Réserve, France	140
Veuve Cliquot Brut Yellow Label, France	150
Artéis Brut, France	150
Taittinger Brut Réserve, France (MAGNUM)	250
Krug, France	425





ROSÉ

Lagrima Rosada, Bodegas Ochoa, Navarra, Spain, 2018	42
Miraval, Côtes de Provence, France, 2016	60
Miraval Rosé, Provence, France, 2016 (MAGNUM)	120

WHITE

Sauvignon Blanc RNW, Rikus Neethling, Western Cape, South Africa, 2018	30
Aura Blanc, Chardonnay Blend, Fontaine du Close, Rhone, France	43
Vermentino di Sardegna, Villa Solaid, Sardinia, Italy, 2017	45
Riesling, Becker, Alsace, France, 2015	45
Rioja Blanco, Barrel Fermented, Baigorri, Spain, 2015	54
Sancerre Les Chailloux, Domaine Claude Riffault, France, 2017	62
Chablis, Domaine d'Elise, Burgundy, France, 2016	63
Chenin Blanc, Goss Creek, California, USA, 2017	65
Condrieu, 'Les Vallins', Domaine Blanc, Northern Rhône, France, 2015	95
Puligny-Montrachet, Domaine Pernot-Belicard, Burgundy, France, 2013	102

RED

Merlot Reserve, Cape Leopard, Vondeling, Paarl, South Africa, 2017	33
Pinot Noir, Gracebridge, Brownstone Winery, California, USA, 2013	39
Malbec, Gran Mascota, Mendoza, Argentina, 2014	45
Cabernet Sauvignon, Zapallares Gran Reserva, Central Valley, Chile, 2016	55
Château de Bellevue, Lussac-St-Émilion, Bordeaux, France, 2014	57
Shiraz, Eldertown Wines, Barossa Valley, Australia, 2014	60
Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France, 2012	110