



Light

Char grilled Calamari marinated in garlic and chilli served with rocket salad	5.25
Feta Cheese and Roast Mediterranean Vegetable Tart mixed leaves	5.50
Thai Style Mussels cooked in coconut milk, ginger and lemongrass	6.25
Pate of the Season homemade chutney and crusty bread	6.00

Salads

Baked Portobello Mushroom with a blue cheese crust served with mixed leaves and pumpkins seeds	8.75
Chicken Caesar cos lettuce, anchovies, croutons, parmesan and caesar dressing	9.50

Mains

Pan Fried Chicken Breast wrapped in pancetta with buttered mashed potato and mixed peppercorn sauce	10.75
Fish and Chips battered fresh fish, hand cut chips, mushy peas and tartar sauce	9.75
Wild Mushroom Frittata with Herb Cheese Crust rocket and plum tomato salad	8.75
Fishcakes ask your server for today's choice, served with mixed leaves	9.75
Jamies Homemade Beef Burger available with smoked cheddar or bacon add on £1.00 toasted bun, hand cut chips and coleslaw	9.50
Char grilled 10oz Rump Steak hand cut chips, slow roast tomato, Portobello mushroom and rosemary butter	14.00

Sides

Marinated Vinci Olives	3.50
Crusty Bread and Butter	2.50
Char grilled Courgettes	3.00
Hand Cut Chips with Aioli	3.00
Buttered Mashed Potato	3.25
Mixed Leaf Salad	3.25



Casual

Hand Cut Chips aioli	3.00
Houmous crudités and toasted Greek pitta bread	4.25
Flour Dusted Squid aioli	4.50
Spiced Lamb Skewers tzatziki and toasted Greek pitta bread	6.25
Tempura Prawns sweet chilli sauce	6.75
Nachos melted cheese, salsa, guacamole, sour cream and jalapenos	8.00
Salt and Pepper Scampi tartar sauce	4.50
Spicy Fried Baby Corn bbq sauce	4.25

Platters

Sausage Selection a selection of warm sausages served with crusty artisan baguette, English mustard and home made chutney	9.50/18.00
Greek houmous, feta cheese, Vinci olives, tzatziki, crudités, marinated roasted vegetables and toasted Greek pitta bread	9.50/18.00
British Cheeses in-house smoked cheddar, goats cheese, Shropshire blue and Somerset brie served with grapes, celery, apple, homemade chutney, biscuits and crusty bread	7.50/13.50
Traders Tempura prawns, spiced lamb skewers, flour dusted squid, vegetable spring rolls, fried baby corn, hand cut chips served with sweet chilli sauce and aioli	11.00/20.00

Party in Private!

Hire the whole bar at the weekend for free! Up to 250 people.

Starters

Feta Cheese and Roast Mediterranean Vegetable Tart mixed leaves	5.50
Spiced Lamb Skewers tzatziki and toasted Greek pitta bread	6.25
Paté of the Season homemade chutney and crusty bread	6.00
Char grilled Calamari marinated in garlic and chilli served with rocket salad	5.25
Thai Style Mussels cooked in coconut milk, ginger and lemongrass	6.25

Salads

Baked Portobello Mushroom with a blue cheese crust served with mixed leaves and pumpkins seeds	8.75
Char grilled Tiger Prawns marinated in chilli and garlic served with coriander rice salad	9.75
Glazed Duck Breast baby spinach, blueberries and balsamic reduction	9.25
Chicken Caesar cos lettuce, anchovies, croutons, parmesan and caesar dressing	9.50

Platters

Sausage Selection a selection of warm sausages served with crusty artisan baguette, English mustard and home made chutney	9.50/18.00
Greek houmous, feta cheese, Vinci olives, tzatziki, crudités, marinated roasted vegetables and toasted Greek pitta bread	9.50/18.00
British Cheeses in-house smoked cheddar, goats cheese, Shropshire blue and Somerset brie served with grapes, celery, apple, homemade chutney, biscuits and crusty bread	7.50/13.50

Sides

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Buttered Mashed Potato	3.25
Mixed Leaf Salad	3.25

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Mains

Pan Fried Chicken Breast wrapped in pancetta with buttered mashed potato and mixed peppercorn sauce	10.75
Soy and Honey Glazed Duck Breast coriander vegetables and aromatic turmeric rice	11.75
Fish and Chips battered fresh fish, hand cut chips, mushy peas and tartar sauce	9.75
Wild Mushroom Frittata with Herb Cheese Crust rocket and plum tomato salad	8.75
Char grilled Lamb Cutlets mediterranean vegetable couscous and mango salsa	11.50
Fishcakes ask your server for today's choice, served with mixed leaves	9.75
Red Snapper Fillet chive potato cake, char grilled courgettes and saffron cream sauce	11.50
Jamies Homemade Beef Burger available with smoked cheddar or bacon add on £1.00 toasted bun, hand cut chips and coleslaw	9.50
Char grilled 10oz Rump Steak hand cut chips, slow roast tomato, Portobello mushroom and rosemary butter	14.00

Sandwiches

Cumberland Sausage caramelised red onion and wholegrain mustard mayonnaise on artisan baguette	7.75
Hoi Sin Duck spring onion and cucumber on granary bread	6.50
Chicken and Crispy Bacon melted smoked cheddar on artisan baguette	7.75
Roasted Vegetables and Goats Cheese baby spinach on artisan baguette	7.25
Smoked Salmon dill cream cheese and rocket on granary bread	6.50
Salt Beef dill gherkins and wholegrain mustard mayonnaise on granary bread	6.50

Free £50 Bar Tab!

Book an area for over 20 people and we will give you £50 to spend on drinks at the bar!

PUDDINGS

Dark Chocolate and Amaretto Tart		5.00
chantilly cream		
Blueberry Eton Mess		5.00
whipped cream, meringue and fresh blueberries		
Selection of Jude's Ice cream		5.00
ask server for today's choice		
British Cheeses		7.50/13.50
in house smoked cheddar, goats cheese, Shropshire Blue and Somerset Brie served with grapes, celery, apple, homemade chutney, biscuits and crusty bread		

COFFEE

	Single Shot	Double Shot
Cappuccino	2.50	3.50
Filter	2.50	3.50
Latte	2.50	3.50
Macchiato	2.50	3.50
Espresso	1.50	2.50

TEA

English Breakfast		2.50
Earl Grey		2.50
Peppermint		2.50
Fresh Mint		2.50
Green		2.50
Camomile		2.50

LIQUERS

Amaretto		4.70
Grand Marnier		4.95
Baileys		5.45
Limoncello		4.70
Kahlua		4.70
Kummel		4.70

PORTS AND PUDDING WINE

	Glass	Bottle
Graham Beck 'Rhona' Muscadel 2004	5.50	19.95
Taylor's Late Bottled Vintage Port 2002	4.75	30.00
Fonseca 10 year old Tawny Port	5.75	30.00

DIGESTIFS

Clos Martin 1986 Armagnac		4.50
Domaine Boingneres Armagnac		5.50
Domaine Hourtica 1980 Armagnac		6.50
Martell VS Cognac		4.70
Remy Martin VSOP Cognac		5.95
Henessey XC Cognac		15.20

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Hello!

Thank you for your enquiry, we have pleasure in enclosing our 2009 Christmas party pack. Inside you will find lots of ideas for a truly great and memorable Christmas party.

Our pack gives the opportunity to be as creative as you wish with a wide variety of special optional extras to really make your party go with a swing. You will find that you can pre-order drinks or after dinner liqueurs and even drinks vouchers can be bought to allow each guest to personally choose their favourite tipples.

It's the perfect way to manage your budget. Our party organisers are ready and waiting to help you and we'll take all the stress and worry out of organising 'The Christmas Party'.

If you book with us before the end of October each member of your party will receive a complimentary glass of Prosecco on arrival – a great way to get the party started.

We look forward to seeing you soon.

Jamies

Jamies, 155 Bishopsgate, London EC2A 2AA

tel: 020 7256 7279

email: bishopsgate@jamiesbars.co.uk

www.jamiesbars.co.uk/bishopsgate

Breakfast

£9.95 per person

all served with fruit juice, tea and coffee

Full English

smoked bacon, Cumberland sausage, grilled tomato, pan fried mushrooms, black pudding, baked beans, scrambled eggs and granary toast
(vegetarian option available on request)

or

Smoked Salmon and Scrambled Eggs

smoked salmon and free range scrambled eggs on granary toast

add on

Champagne breakfast

£13.95 per person

includes a glass of delicious Joseph Perrier Champagne

To book your Christmas party with us please call 020 7256 7279

alternatively book online at www.jamiesbars.co.uk/bishopsgate

(v) vegetarian

Christmas Menu 1

£23.95 per person

Starters

Duck Liver and Cranberry Paté
crusty artisan bread

Smoked Salmon
caviar and granary toast

Roasted Butternut Squash Soup
crème fraîche and toasted pumpkin seeds

Main Courses

Baked Haddock Fillet
stuffed with garlic spinach with tiger prawn and saffron cream sauce

Roast Turkey Breast
wrapped in bacon and filled with apple and sage stuffing, brussels sprouts,
honey roasted root vegetables, rosemary roast potatoes, red wine gravy

Creamed Leek Tart
served with seasonal vegetables

Desserts

Christmas Pudding
with brandy sauce

Chocolate and Orange Tart
vanilla ice cream

Trio of Ice Cream and Sorbet
mixed berries and raspberry coulis

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(v) vegetarian

Christmas Menu 2

£27.95 per person

Starters

Duck Liver and Cranberry Pâté

crusty artisan bread

Roasted Butternut Squash Soup

crème fraîche and toasted pumpkin seeds

Smoked Salmon

caviar and granary toast

Baked Portobello Mushroom

topped with Shropshire blue cheese, served with mixed leaves and pine nuts

Main Courses

Baked Trout Fillet

stuffed with garlic spinach, served with tiger prawns and a saffron cream sauce

10 oz Rump Steak

tarragon butter and roasted Portobello mushroom

Roast Turkey Breast

wrapped in bacon and stuffed with apple and sage stuffing, brussels sprouts, honey roasted root vegetables, rosemary roast potatoes, red wine gravy

Creamed Leek Tart

served with seasonal vegetables

Desserts

Bread and Butter Pudding

crème anglaise

Christmas Pudding

with brandy sauce

Chocolate and Orange Tart

vanilla ice cream

Trio of Ice Cream and Sorbet

mixed berries and raspberry coulis

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(v) vegetarian

Christmas Menu 3

£31.95 per person

Starters

Duck Liver and Cranberry Pâté

crusty artisan bread

Scallops and Pancetta Skewers

baby spinach and balsamic dressing

Roasted Butternut Squash Soup

crème fraîche and toasted pumpkin seeds

Smoked Salmon

caviar and granary toast

Baked Portobello Mushroom

topped with Shropshire blue cheese, served with mixed leaves and pine nuts

Main Courses

Baked Trout Fillet

stuffed with garlic spinach, served with tiger prawns and a saffron cream sauce

Pan Fried Duck Breast

homemade parsnip crisps and blueberry jus

10 oz Rump Steak

tarragon butter and roasted Portobello mushroom

Roast Turkey Breast

wrapped in bacon and stuffed with apple and sage stuffing, brussels sprouts, honey roasted root vegetables, rosemary roast potatoes, red wine gravy

Creamed Leek Tart

with seasonal vegetables

Desserts

Christmas Pudding

with brandy sauce

Chocolate and Orange Tart

vanilla ice cream

Bread and Butter Pudding

crème anglaise

Trio of Ice Cream and Sorbet

mixed berries and raspberry coulis

British Cheese Selection

apple, celery, crackers and homemade chutney

To book your Christmas party with us please call 020 7256 7279

alternatively book online at www.jamiesbars.co.uk/bishopsgate

(v) vegetarian

Canapés

Choose 6 £10.50 per person

Choose 8 £12.50 per person

Choose 10 £14.50 per person

Minimum of 10 people required when ordering from the canapé menu.

Roasted fig wrapped in parma ham

Hoi sin duck, cucumber and spring onion wraps

Smoked salmon and caviar crostinis

Welsh rarebit on mini granary toasts

Home made chilli, spring onion and pork sausage rolls

Prawn cocktail vol-au-vents

Jumbo tempura prawns with dipping sauce

Wild mushroom and parmesan tartlets

Lamb koftas

Vegetable spring rolls and sweet chilli dip

Halloumi and mediterranean vegetable skewers

Mini cheese burgers

Turkey, bacon and sausage skewers

Honey and soy glazed mini salmon fillets

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Platters

£58.00 each platter

For 8-10 people

Smoked and Cured

a selection of meat, fish and cheese from our smoked and cured section to suit your taste. Served with crusty bread, pickles, chutney and Tewkesbury mustard

Traders

jumbo tempura prawns, sticky chicken skewers, flour dusted squid, pan fried Cumbrian chorizo, vegetable spring rolls, sweet chilli sauce and lemon crème fraîche

Greek (v)

red pepper houmous, sunblushed tomatoes, Yorkshire Fettle, Vinci olives, tzatziki, spinach and Fettle parcels, spiced beetroot, crudités and toasted flat bread

Sandwich

a selection of club sandwiches and tortilla wraps

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Wine

Take advantage of our special Christmas discounts and save when you pre-order wines. Simply select the wines that best suit your requirements - party planning made easy!

	Bottle	½ Bottle
Le Petet Jaboulet Grenache Rosé This fine Provençal-style pink is packed with peppery, summer-fruit flavours.	18.00	9.00
Jeio Prosecco Chic and cheerful! Lively apricot flavours foam softly in your mouth.	24.00	12.00
Madfish Sauvignon Blanc/Semillon Semillon adds extra weight and texture, this is very food-friendly.	21.00	10.50
Grant Burge Barossa Chardonnay Such an elegant example – sophisticated, flavoursome, oak-free. Even Sauvignon fans will love this!	20.00	10.00
Caliterra Tributo Cabernet This impressive, complex Cabernet eloquently reveals just how good Chilean wine can be. Produced from a premium plot on the Caliterra estate in Colchagua.	22.00	11.00
Grant Burge Barossa Vines Shiraz Quintessential, fine Barossa Shiraz. Something to get your teeth into!	20.00	10.00

