

A Great British welcome – done without ritual at Just St James

Submitted by: Triggerfish Communications Ltd

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Just St James (<http://www.juststjames.com>), in London's St James Street, is drawing inspiration from the Great British kitchen garden with the launch of the new season's menus.

Already recognised for using well-sourced provenance, Just St James's menus will reflect the different produce from the counties across Great Britain.

Situated in the heart of St James, a genteel destination known for its traditional gentlemen's outfitters and country pursuit shops, Just St James has been a favourite with savour-savvy urbanites and local businesses for some years. The former Victorian banking hall, with its warm hues and complementary tones, has a lovely ambience whether for working lunch, discreet dinner or milestone event.

Head Chef, Karl Byron's summer menus will use only the freshest ingredients obtainable, with an emphasis on strictly seasonal fish, organic meats and the freshest vegetables, funghi and garden herbs. Starters include Just St James's signature home-smoked haddock fishcakes, Vale of Evesham asparagus with lightly poached egg and balsamic reduction. Main courses will include slow-roasted Appleton pork with cinnamon-infused apple sauce, grilled sea trout with sweet summer vegetables and sunflower seeds. For those looking to linger, share a dish of roasted Sutton Hoo Chicken infused with rosemary served on a bed of mixed leaves with a piquant raspberry dressing.

Trained classically in France, Byron cooks without pretension – dishes are executed simply and served elegantly, the robust flavours and aromas teasing the palate, with the presentation adding to the impact. Flavoursome family favourites round off the menu: Eton Mess packed with English berries or chocolate and pear tart with rum ice cream.

Byron comments: "Just St James has built an excellent reputation, in what some say is a rather genteel location. Hence we work on the premise that we offer a 'Great British welcome done without the ritual'. Our service is highly attentive yet not formal, our staff welcoming and the food so full of flavour – it simply speaks for itself! Our summer kitchen garden theme reflects not only the season but the diversity and abundance of a Great British kitchen garden."

For further information, menus and pictures, please contact:

Triggerfish Communications on ++ 44 (0) 20 7403 8894

Notes to Editors:

- Starters are priced between £6.75 - £14.50, main courses are priced from £13.00
- Just St James is open Monday to Friday from 12.00 - 23.00
- Address: St James's Street, London, SW1

· Contact: Tel - 020 7976 2222, www.juststjames.com