

Steve James

A MODERN DINING
EXPERIENCE

Autumn menu 2016

Canapes

Partridge cranberry and juniper sausage rolls

Crispbreads with a barley dip

Herbed goats cheese and pickled beetroot samosa

Arrival Cocktail: Sloe Bloom

Sloe gin with prosecco £5.00

Starters

Twice baked cheese soufflé

With pear and walnut salad

Butternut squash veloute

With pumpkin seed puree, pickled butternut squash and pumpkin seed oil

Duck salad

With orange, pine kernels, sweetcorn

Mushroom pie

With braised spinach and a tomato chutney

Cocktail Starter: Elder and pear

Gin, elderflower, pear puree, rosemary, lime £5.00

Mains

Hay smoked venison

With red fruits, vegetables and leaves

Pork belly

With baked apple, heritage carrots and celeriac puree and red wine sauce

Squash pear and gorgonzola tart

With rocket salad and fennel cream

Braised beef

With kale, onion, pumpkin dice and puree, sage, mushrooms and a red wine sauce

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E X P E R I E N C E

Cocktail Main: The Brandy apple

Brandy, apple juice, ginger ale £5.00

Desserts

Pear and vanilla cheesecake

Autumn Eton mess

Chocolate, sloe gin pudding with ripple cream

Apple and blackberry crumble with a Macadamia nut and vanilla topping and a ginger cream

Blackberry parfait, apple sponge, yoghurt sauce

Cocktail Dessert: Plum and thyme prosecco

plums, thyme, lemon, thyme simple syrup and prosecco £5.00

Petit fours

Whisky sours

Aromatic figs

Elderberry jelly

Cocktail Desert: Coffee

with a shot of either Baileys, Whisky, Rum, Khalua, Brandy £4.50

Prices:

3 course £48

5 courses £60 Per person

Cocktails are priced individually per person

Please inform us of any dietary requirements, allergies or intolerances and we can adjust the menu to suit your needs