

# 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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## 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**