

Steve James

A MODERN DINING
EXPERIENCE

Easter Menu 2017

Canapes

Red onion and goats cheese filo tartlets

Smoked salmon, horseradish cream and beetroot relish on rye bread crisps

Goats cheese, walnut and fig on a caraway crisp

Starters

Rabbit

with carrot purée, coriander, walnut, roast carrot and camomile

Asparagus and broad bean tart

with a watercress pesto and rapeseed and balsamic dressed rocket

Pea veloute

with smoked salmon, crème fraiche and parsley served with warm bread

Mains

Served family style: please pick one to share, for larger groups additional meats can be added

Herby lemon roast chicken

with a white wine sauce

Garlic Rosemary and red wine lamb

with a red wine sauce

Fennel and sage pork belly

with a pork sauce

All served with dauphinoise potatoes and seasonal vegetables

Desserts

Vanilla panna cotta

with coffee syrup, chocolate coated honeycomb and it shortbread crumble

Lemon and raspberry cheesecake

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E X P E R I E N C E

Caramel centred chocolate fondant

Mango mousse

with strawberries passion fruit and coconut with cardamom, orange and pistachio biscotti

Petit Fours

Rose baklava

Selma-

a Swedish cardamom bun filled with almond paste and vanilla cream

Spiced carrot simnel cake

Price: Per person

3 courses £48

4 courses £54

5 courses £60

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