

Steve James

A MODERN DINING
EXPERIENCE

Mothers Day 2017

Canapes

Spring tomato gazpacho

Confit lamb neck spring rolls

Filo pastry cup

filled with goats cheese, beetroot puree and balsamic red onion topped with herbs

Starters

Confit duck

with butternut squash veloute

Shallot tarte tatin

With chicken breast, rocket and hazelnut

Asparagus tart

with air cured ham, rocket and lemon dressing

Mains

Chicken breast

with potato puree, pine nuts, watercress, asparagus and a herbed sauce

Lamb neck

with fennel, squash puree, walnuts, garlic puree, red wine sauce

Duck breast

with beetroot puree, blackberry jus, seasonal mushrooms and dauphinoise potatoes

Desserts

Millionaire mousse

Buttermilk panna cotta

with cardamom, orange strawberries

Apple tarte tatin

apple liquid gel, Chantilly cream, apple crisp

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E X P E R I E N C E

Petit Fours

Carrot cake

Chocolate truffles

Orange and rhubarb posset shot

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