

Steve James

A MODERN DINING
EXPERIENCE

Winter 2017

Canapes

Beef ragu arancini

Squash and ricotta tartlets

Red onion, breaded goats cheese and walnut puffs

Sticky spiced pork belly

Starters

French onion soup

with Dorset blue vinny rarebits

Butternut squash ravioli

with sage butter and pine nuts

Mushroom and parmesan risotto

Game Terrine

Sourdough croutes, mixed leaves in balsamic and rapeseed oil and onion jam

Mains

Beer braised pig cheeks

with crispy potatoes, roasted shallots and thyme carrots

Vegetable crumble

with nutmeg green beans and roast potatoes

Quick cooked flank steak

with parsnip puree, mushroom pie and beef gravy

Duck Rossini

pan fried and roasted duck breast with pate, creamed spinach, fondant potato and a red wine sauce

Steak and ale pie

with pomme Anna, carrot puree, greens and an ale sauce

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E X P E R I E N C E

Desserts

Caramel panna cotta

with triple chocolate brownie and sesame tuile

Brioche, white chocolate and orange bread and butter pudding

with a cinnamon vanilla custard

Bitter chocolate and pistachio tart

with clotted cream

blackberry and apple tarte tatin

with vanilla cream

Petit Fours

Carrot and walnut cake

Orange polenta cake

Minted truffles

Spiced orange jellies

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