

# Steve James

A MODERN DINING  
EXPERIENCE

Summer 2017

## Canapes

**Spicy gazpacho**

**Watermelon with crab mayonnaise and basil**

**Duck, beetroot, grapefruit, parsley**

## Starters

**Salmon and cheddar tart**

with a rocket and coriander salad

**Mozzarella, pea, basil, lemon and olive oil**

**Picnic on a plate-**

goats cheese and bacon tartlet with tomato jam, hot smoked salmon with a lemon and dill cream,  
cheddar quiche with red onion relish

## Mains

**Mackerel**

with beetroot, horseradish, watercress and apple

**Griddled pork belly**

with fennel, pea, spring onion and parsley salsa

**Lemon garlic and parsley spatchcock chicken**

with a pancetta, summer vegetable and new potato salad

**Mussels**

with pancetta, fennel and white wine, parsley with garlic croutes

**Layered roast summer courgette, tomato and aubergine tart**

with lambs lettuce and pea salad

## Desserts

**Rum and vanilla caramelised pineapple**

with a bee pollen, basil, coriander, mint and pistachio pesto and mascarpone cream

**Lemon meringue pie**

with basil syrup

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**Vanilla panna cotta**  
with summer berries

**Mini pavlova**  
with sea buckthorn curd and fresh fruit

**Strawberry jelly**  
with lime curd, elderflower sauce, crème fraiche and berries

### Petit Fours

**Quindim**

**Mini Raspberry pie**

**Passionfruit mousse with watermelon salsa**

**Raspberry and white chocolate marshmallow**

**Cardamom, orange and honey macerated strawberries**

### 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**