

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