

Steve James

A MODERN DINING
EXPERIENCE

Valentines 2017

Canapes

Smoked salmon

On melba toast with mini pea panna cotta and crème fraiche

Parma ham

On bread chips with hazelnut butter and sage

Starters

Crab

Wrapped in a parsley gel, cucumber, radish

Asparagus salad

Smoked trout brandade, guacamole, bread crisps, chili oil

Textures of beetroot

With goats cheese, oats, rocket

Mains

Duck breast

with dauphinoise potatoes, green beans, red wine sauce

Creamy asparagus and pea tart

with mixed salad leaves, herb vinaigrette, crushed new potatoes

Cod

with champagne and honey sauce, crispy potatoes and asparagus

Desserts

White chocolate panna cotta

with raspberry syrup, pistachios and caramelised white chocolate

Coffee mousse

with white chocolate cream, coffee crumb, shortbread biscuits

Baked custard with orange poached rhubarb

with lemons biscuits, pistachio cream and confit orange

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E X P E R I E N C E

Petit Fours

Rose chocolate truffles

Apple lollipops with caramel sauce

White and dark chocolate cardamom brownies

Price: Per person

3 courses £55

4 courses £60

5 courses £65

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