

# 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**