

# Steve James

A MODERN DINING  
EXPERIENCE

## Winter menu 2016

### Canapes

**Goats cheese, cranberries, pistachio and rocket**

**Mackerel pate with ginger and lime on melba toast**

**Mini Dorset Blue Vinny rarebit**

**Turkey, pine nut and stuffing sausage rolls**

**Cocktail:** Cranberry fizz- cranberry juice with prosecco and thyme £5.00 each

### Starters

**Gin and Tonic cured salmon**

With dill, radish, fennel sourdough crumble, crème fraiche, ginger and lemon puree

**Smoked, pickled and roasted beetroot, feta and rocket salad**

**Game Terrine**

With cranberry chutney, pickled radish and rocket

**Parsnip veloute**

With confit chicken wings, pickled apple and sage oil

**Cocktail:** Berry rosemary juniper fizz- blackberries, gin, tonic, juniper berries, rosemary  
£5.00 each

### Mains

**Chicken croquettes**

With crushed buttered new potatoes, honey and thyme carrots, sage and onion puree,  
bread sauce and sprout leaves

**Confit duck leg**

With Brussel sprout and bacon, rosemary mini crispy potatoes and a pink peppercorn sauce

**Steak and ale pie**

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

**Pork belly**

With parsnip crisps, celeriac puree, braised red cabbage and pork sauce

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### Harissa parsnip and squash puff pie

With a roasted vegetable salad and whipped goats cheese

**Cocktail:** Clementine and thyme- Vodka, clementine juice, pomegranate, thyme, orange slices, thyme, cinnamon stick £5.00 each

## Desserts

### Apple tart

with winter fruits, a berry sauce and Chantilly cream

### Poached pear

With berry coulis, stem ginger cream and sweet pickled berries

### Chocolate fondant

with peanut caramel tuille and salted butter caramel sauce

### White chocolate dome

filled with blackberry jelly, vanilla cream pistachio sponge and surrounded by frozen fruits

### Orange thyme panna cotta

with mulled winter berry sauce

**Cocktail:** Honey sage and Bourbon-Honey and sage simple syrup, bourbon, orange peel, sage leaf £5.00 each

## Petit fours

### Spiced clementine jellies

### Pistachio and cranberry nougat

### Rum truffles

### Spiced berry marshmallows

**Cocktail:** Coffee with a shot of either of the following £5.00 each

Kahlua

Whisky

Baileys

Brandy

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**Prices:**

**3 course £48**

**4 courses £54**

**5 courses £60 Per person**

**Cocktails are priced separately**

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