

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**