

Steve James

A MODERN DINING
EXPERIENCE

Valentines Day 2018

Canapes

Roasted peach

Parma ham, goats cheese and honey brushetta

Asparagus and roasted red pepper

With whipped feta on a rye crisp

Smoked salmon

In cheddar cups with avocado mousse

Halloumi

With caper, chilli and citrus dressing

Starters

Roasted beetroot salad

With blue cheese, hazelnuts, endive and rocket

Scallops

With serrano ham and a pea and parsley sauce

Tomato gazpacho

Sharer for two

Herbed whole baked camembert drizzled with rapeseed oil served with bread croutes and dressed rocket pomegranate and walnut salad

crab

avocado, watermelon, cucumber, lovage

Mains

Duck breast

Thyme roasted carrots and dauphinoise potatoes with red wine sauce

Crispy pork belly

with pomme anna, celeriac remoulade, apple puree and a cider sauce

Wild mushroom risotto

With parmesan and pea shoots, served with ciabatta drizzled with olive oil

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Crab macaroni cheese

with garlic and rosemary focaccia and watercress salad

rack of lamb

with black pudding, pea veloute, glazed carrots and spring vegetables and watercress

Desserts

White chocolate and strawberry torte

with clotted cream and strawberry coulis

Chocolate tart

with raspberry and meringue

Fig tart

with a dulce de leche cream

Raspberry, rosemary and vanilla tart

with a rosewater syrup

Custard panna cotta

Rhubarb compote and shortbread crumb

Petit Fours

Raspberry and white chocolate blondie

Earl grey and dark chocolate truffle

Salted caramel fudge

White chocolate, rose and raspberry lollipop

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