

# Steve James

A MODERN DINING  
EXPERIENCE

Mother's Day 2018

## Canapes

### Peppadews

Stuffed with broad bean tapenade and mozzarella

### Falafel

With tzatziki

### Potato and spring onion soup

With peppered croutons

### Halloumi

With caper, chilli and citrus dressing

## Starters

### Crab cakes with siracha mayo

With dressed salad leaves

### Scallops

With butternut squash puree, pine nuts and sage butter

### Tomato gazpacho

### Duck rillettes

With toasted sourdough and dressed leaves

## Mains

### Mac and cheese

with rosemary and garlic pangritata and nutmeg butter green beans

### Spiced crispy pork belly

with grapefruit chilli dressing, spring onion mash and chilli oil dressed greens

### Pea risotto

With salmon, parmesan and rocket

### Prawn massamam curry

with crispy noodles, steamed rice and flat bread

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## Desserts

### **Buttermilk panna cotta**

with cardamom, orange strawberries

### **lemon posset**

with pink pepper and raspberry shortbreads

### **chocolate coated meringue**

with marshmallow cream and raspberries

### **Eton mess and rosewater cheesecake**

## Petit Fours

**Mocha chocolate bark**

**Rose baklava**

**Mini cinnamon buns**

**Double chocolate peanut butter biscuits**

## 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**