

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