

# Steve James

A MODERN DINING  
EXPERIENCE

Spring 2018

## Canapes

**Buttered radishes with black pudding crumb**

**Crab and avocado melba toast**

**Feta, roasted red pepper, dukkah and coriander croutes**

**Ricotta, broad bean and mint crostini**

## Starters

**Gammon, pea and lovage salad with pea soup and parmesan**

**Chilled tomato consommé**

with tomato, basil and pine nuts

**Smoked duck, pink peppercorn, pickled grapes and beetroot with beetroot crispbreads**

**Crab and lobster tian**

horseradish, cucumber sauce, mixed herbs

## Mains

**Asparagus, lemon and parmesan risotto**

**Chicken breast**

with miso sauce, charred sweetcorn, cucumber, spring onion, roasted squash and herbed crumb

**Pan fried bream**

with mustard tarragon sauce, peas, buttered new potatoes

**Slow braised lamb in a onion, balsamic and thyme sauce**

with butter beans and green beans

**Braised pork belly**

with galangal broth, baby Thai asparagus, mushrooms, bok choy and crispy noodles

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## Desserts

Coconut, raspberry and rose posset

Passionfruit and mango meringue roulade

Rhubarb and custard panna cotta

Strawberries and cream- but not as you know it

## Petit Fours

Apricot tart

Salted fudge

Elderflower jellies in lemon sugar

Triple chocolate brownie

## 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**