

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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E X P E R I E N C E

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