

Steve James

A MODERN DINING
EXPERIENCE

Easter Menu 2018

Canapes

Red onion & goats cheese filo tartlets

Smoked salmon, horseradish cream with a beetroot & orange relish on rye bread crisps

Goats cheese, walnut & and fig on a caraway crisp

Starters

Rabbit

with carrot purée, coriander, walnut, roast carrot and chamomile

Asparagus and broad bean tart

with a watercress pesto and rapeseed and balsamic dressed rocket

Pea veloute

with smoked salmon, crème fraiche and parsley served with warm bread rolls

Mains

Served family style: please pick one to share, for larger groups additional meats can be added

Herby lemon roast chicken

with a white wine sauce

Garlic Rosemary and red wine lamb

with a red wine sauce

Fennel and sage pork belly

with a herb pork sauce

All served with dauphinoise potatoes and seasonal vegetables

Desserts

Vanilla, raspberry & rose panna cotta

Orange & rhubarb cheesecake

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E X P E R I E N C E

Caramel centred chocolate fondant

Mango mousse

with passion fruit & coconut with cardamom, orange and pistachio biscotti

Petit Fours

Rose baklava

Triple chocolate brownie

Spiced carrot simnel cake

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