

# 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**