

# Steve James

A MODERN DINING  
EXPERIENCE

Summer 2018

## Canapes

**Feta, pesto, tomato, pine nut and parsley topped quinoa biscuits**

**Smoked salmon, horseradish and beetroot on a caraway crisp**

**Prosciutto, melon and basil skewers**

## Starters

**Summer vegetables a la grecque salad**  
with a smoked cream cheese and gremolata

**Salmon fish cake on a bed of shredded fennel**  
**With Rocket, in a lemon and caper dressing**

**Pork Terrine with orange relish**  
Edible flowers and nasturtium salad

## Mains

**Citrus poussin**  
with summer grains and vegetable salad

**Pan-Roast Cod**  
with samphire, asparagus and potato and smoked bacon croquettes and creamy white wine sauce

**Beef Tagine**  
with herby bulgur wheat

**Mussels**  
with chorizo, white wine, parsley with garlic croutes

**Pepper, aubergine and mozzarella cannelloni**  
In a spicy tomato sauce with garlic and rosemary focaccia

## Desserts

**Cappuccino meringue**  
with macerated summer berries and vanilla crème fraiche

**yuzu meringue pie**  
with thai basil syrup and toasted hazelnuts

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lychee rosemary and raspberry mille feuille

Cardamom, orange and white chocolate panna cotta  
With passion fruit

Rhubarb custard and shortbread cheesecake

## Petit Fours

Coconut truffle

Raspberry, rose and pistachio nougat

Chocolate and mandarin brownie

White chocolate and hazelnut flapjack

Elderflower and lemon pate de fruit

## 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**