

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