

# Steve James

A MODERN DINING  
E X P E R I E N C E

Winter 2018

## Canapes

**Balsamic roasted grapes and goats cheese on bruschetta (v)**

**Caramelised red onion, cranberry and sausage roll**

**Bloody Mary Soup (v) (GF)**

**Moroccan meatballs with pomegranate glaze, fresh pomegranate and parsley (GF)**

## Starters

**French onion soup**

with Dorset blue vinny rarebits (v)

**Duck, pork and pistachio terrine**

with apple chutney, dressed mixed leaves (GF)

**Pan fried goats cheese**

With beetroot, walnut and pear salad (v) (GF)

**Mushroom chestnut and cranberry tart**

With redcurrant glaze and parsnip and red cabbage relish (v)

## Mains

**Beer braised beef cheeks**

with mustard mash potatoes, roasted shallots and thyme carrots (GF)

**Winter vegetable tagine with**

Couscous, minted Greek yoghurt, harissa sauce finished with pistachios and flat bread (v)

**Roast chicken leg**

with Pearl barley, pancetta, sage, parsnip and cavolo nero

**Salmon fillet**

in a curried coconut sauce with Asian greens, charred tomatoes, spring onion and chilli (GF)

**Mushroom and chestnut bourguignon**

Cauliflower mash (v)

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## Desserts

### Caramel panna cotta

with triple chocolate brownie and sesame tuile

### Apple, vanilla and macadamia nut tart

with a mulled wine berry sauce (v) (GF)

### Chocolate and pear tart

with ginger cream (v) (GF)

(can be made vegan with coconut cream)

### Winter fruits and cinnamon pavlova with pistachios (v) (GF)

(can be made vegan upon request)

## Petit Fours

Black Forrest Brownies (v)

Dark chocolate and whisky truffles (v)

Gingerbread with clementine curd (v)

Peppermint meringues (v)

## 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**