

Steve James

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

Spring 2018

Canapes

Crab, watermelon basil filo cups

Cucumber with black bean hummus, pickled carrot, black sesame and coriander (v) ☒

Feta, roasted red pepper, dukkah and coriander croutes (v)

Ricotta, broad bean and mint crostini (v)

Starters

Charred asparagus with burnt butter mayonnaise, watercress, nasturtium and air cured ham ☒

Roasted tomato, watercress and mozzarella salad with rosemary sea salt focaccia (v)

Chicken, pork, and sun dried tomato terrine with chopped salad and griddled sourdough

Pea green soup with spring onion, parsley, pea shoots, quinoa and dill oat fraiche (v) ☒

Mains

**Balsamic, onion and rosemary braised lamb neck,
with fried pea and new potato terrine and glazed roasted carrots ☒**

**Spring vegetable pie
with crushed roasted jersey royals and watercress sauce (v)**

**Pan fried cod
with tarragon and wild garlic sauce, peas, asparagus and bacon ☒**

**Slow roasted pork belly
with pomme anna, broccoli, apple puree and fennel and white wine sauce**

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Desserts

Lemon and raspberry swirl cheesecake (v)

Rhubarb and custard panna cotta with vanilla shortbread (v)
(gf without shortbread)

Coconut meringue with mango, pistachio and pineapple crisp (v) (v)
(can be made vegan upon request)

Grapefruit posset with tarragon almond crumb and vanilla cream (v)
(gf without crumb)

Petit Fours

Lemon and cardamom drizzle cake (v)

Salted fudge (v) (v)

Elderflower jellies in lemon sugar (v) (v)

Triple chocolate brownie (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

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(v) = Gluten free (v) = Vegetarian (v) = Vegan