



Steve James
A MODERN DINING
EXPERIENCE

SPRING MENU 2020

CANAPÉS

Borek V

Mini savoury cheesecakes with roasted red peppers and onions V

(can be made GF)

Spiced lamb parcels with pilpelchuma mayo

STARTERS

Asparagus soup V

with truffle oil and horseradish dressing (Can be made GF VG)

Mackerel brandade

on black garlic bruschetta with chilli, cucumber, spring onion and coriander

Beer braised pork cheek

with celeriac, rhubarb and star anise (Can be made GF)

MAINS

Braised lamb neck

with saffron yoghurt, fennel, pearl barley

Duck breast

with roasted carrot, dauphinoise and red wine sauce (Can be made GF)

Courgette and sweet potato ribbon tart

With a spring onion, dill and lemon dressing, buttery new potatoes, parmesan, sage and marinated asparagus (Can be made VG) V

VG Vegan

V Vegetarian

GF Gluten Free

Please inform us of any dietary requirements, allergies or intolerances and we can adjust the menu to suit your needs.

WWW.STEVEJAMESLTD.COM

  steve@stevejamesltd.com | 07909 655 157  



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DESSERT

Lemon passionfruit and white chocolate tart ^V
with crème fraiche

Vanilla and ginger panna cotta
with ginger and apple sauce and almond crumble

Liquorice and rhubarb cheesecake ^V
(can be made ^{GF})

PETIT FOURS

Salted caramel blondies ^V

White chocolate and pecan biscotti ^V
(can be made ^{VG})

Elderflower jellies ^{GF}

PRICE PER PERSON

3 Courses £48

4 Courses £54

5 Courses £60

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^V Vegetarian

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