

WINTER MENU 2019

CANAPÉS

Beetroot, walnut and kale pesto puffs V

Caper potato cakes with lemon crème fraiche and smoked salmon @

Smoked tomato soup with cheddar toasties V

STARTERS

Potato and leek soup

with collard greens, pangritata and Rye bread (Can be made ve)

Squid ink bread

topped with treacle yoghurt and gin and beetroot cured salmon (can be made (GP))

Potted mushrooms vg

with pesto bread, asparagus and walnut mixed leaf salad

MAINS

Pork belly roulade

with apple remoulade, sautéed greens, peas and leaks, dauphinoise potatoes and red wine sauce

(can be made GF)

Duck breast

with beetroot buckwheat, mushroom, kale and cherries

Butternut, celeriac and chestnut pie

With herby rocket sauce, parmesan roasted cauliflower and charred onion







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

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DESSERT

Dark chocolate mousse with orange (can be made vg)

Blackberry panna cotta 💟 with blackberry jelly and dark chocolate

Earl grey lemon meringue cake With white chocolate

PETIT FOURS

Cranberry curd tartlet

Pistachio and raspberry friands V (can be made VG)

Pomegranate and prosecco jellies GF

PRICE PER PERSON

3 Courses £48

4 Courses £54

5 Courses £60







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