

St James Restaurant

Thursday 12th July 2018
A la Carte

Starters

Dill & beetroot cured salmon fillet. fennel & kohlrabi salad

Carpaccio of beef with marinated mushrooms, aged Parmesan & horseradish cream

'Caesar salad' – crushed peas, soft goats curd, pea shoots & parsley oil (v)

Main courses

Breast of free range Caldecott guinea fowl, thyme onions & Jersey Royals

Fillet of sea bass, Jersey Royals, asparagus & chive butter sauce

White onion & fennel risotto, parmesan & parsley (v)

Desserts

Soft Italian meringue, vanilla cream, roasted peach & pistachio crumb

Summer berries, Pimm's No 1 Jelly, crème fraiche ice cream, strawberry crisp

Cheese

Selection of British & Italian cheeses

Walnut loaf, crackers & chutney

Coffee

Coffee, teas & biscotti