

St James Restaurant

Saturday 14th July 2018
A la Carte

Starters

Duck liver parfait, marinated raisins, grilled radicchio & toasted brioche

Norfolk crab, crushed avocado, samphire, dill & lemon

White & green asparagus, quails' eggs, lemon & shaved aged Parmesan (v)

Main courses

Slow cooked feather blade of beef,
baby onions, pancetta & mustard pomme puree

Roasted fillet of hake, sauté potatoes, baked summer squash & salsa rosso

Ricotta & mint tortelli, toasted pine nuts, lemon pecorino (v)

Desserts

Hendricks Gin & Tonic jelly, green apple, cucumber granita & mint

Almond and white chocolate parfait, poached white peaches & almond nib crunch

Cheese

Selection of British & Italian cheeses
Walnut loaf, crackers & chutney

Coffee

Coffee, teas & biscotti

