

Wild gastro CATERING

SKY DINING MENU

CANAPES

Laverstoke Park Farm Black Pudding Quails
Scotch Egg & Burnt Apple Puree

Lyburn Cheddar & Roasted Shallot Arancini

Smoked Potato Veloutte & Alresford
Watercress

Soy & Ginger Glazed Romsey Pork Belly &
Toasted Sesame Seeds

STARTER

Line Caught Corner 53 Gin Cured Trout,
Poppy Seed Tuille, Lemon & Dill Gel and Sea
Vegetables

SORBET

Hill Farm Apple Sorbet

MAIN COURSE

Sous Vide Rump of Lamb from Ashfield
Farm, Crispy Shoulder, Rosemary Terrine,
Squash Veloutte, Anchovies & Lamb Jus

DESSERT

Set Lemon Mousse, New Forest Raspberry
Home made Sorbet, Textures of Raspberry,
White Chocolate & Fresh Basil

TEA & COFFEE

Petite Fours
Wild Gastro Vanilla Fudge | Macaroon |
Millionaire Shortbread