



# Wild gastro

CATERING

## SKY DINING MENU

### CANAPES

Chickpea & Alresford Watercress Quails  
Scotch Egg & Burnt Apple Puree

Lyburn Cheddar & Roasted Shallot Arancini

Smoked Potato Veloutte & Alresford  
Watercress

Sautéed New Forest Mushrooms on  
Sourdough Crostini



### STARTER

Isle of Wight Heritage Tomatoes,  
Laverstoke Park Farm Mozzarella, Black  
Olive Crumb & Basil Sponge



### SORBET

Hill Farm Apple Sorbet



### MAIN COURSE

Charred New Forest Asparagus, Crispy  
Lycroft Farm Egg, Potato & Rosemary  
Terrine, Squash Veloutte & Toasted  
Hazelnut Butter

### 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

