

Sky Dining with Stephanie Moon

Vegetarian Menu



Canapes & Sparkling Wine on arrival

Broad bean cake, crushed fresh peas, yuzu gel
Baked beetroot with Southsea soda bread and Pinks chutney
Golgappa of new season potatoes with Hampshire mint and tamarind
Spiced chickpea mini kofta with roasted fresh peach

Amuse

Terrine with pine nut basil pesto, Bloody Mary with Twisted Nose wasabi vodka, Isle of Wight tomato layers with whipped Hampshire Tunworth cheese

Starter

Nori wrapped cucumber, spinach water chestnut ball and steamed stir fry dumpling, pak choi, ginger, soy and lime

Sorbet

Mango Alphonso
Gold winning sorbet from Mingella ices is served with coconut foam and toasted coconut

Main Course

Walnut and wild mushroom roast, braised orange and chicory, beetroot hash potato pastilla, Hampshire watercress and baby vegetables

Dessert

Blackmoor fruit cherry plate with chocolate and pistachio
Cherry mousse, dark chocolate marquise and fresh macerated cherries, cherry crumble and a cherry sherbet
Served alongside pistachio cake, pistachio cream and a chocolate panna cotta

To finish...

A choice of freshly ground Mozzo coffee or Portsmouth Tea
Strawberry popcorn
Lollypop candy floss
Ginger star fish
Cone of lemon
Chocolate pebbles

A special thank you to our incredible local suppliers for all their support bringing the finest produce from Hampshire and the Isle of Wight to your table set amongst the stars