

Sky Dining with Stephanie Moon Menu



Canapes & Sparkling Wine on arrival

Solent seabass, crushed fresh peas ,yuzu gel
Parsonage Farm charcuterie with Southsea soda bread and Pinks
chutney
Golgappa of new season potatoes with Hampshire mint and tamarind
New Forest Wild Boar 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

Brill from the Solent, king scallop and steamed prawn 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

Buckwells of Southsea beef fillet, braised brisket and beef hash with
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*