

Sky Dining with Stephanie Moon Menu



Canapés

Isle of Wight crab Thermidor tartlets
Spring vegetable patch with dipping vegetable crisps (V)
Bishop Slayer Beer Soup shot with Bad Boys Biltong
A pinch of salt Hampshire Coppa, Hampshire jam company Beetroot and Ginger Chutney

Amuse

Celebration of spring time Hampshire greens, Laverstoke Park
Buffalo mozzarella, Asparagus spears and Yarty dressing

Starter

Solent Mackerel, crushed minted peas, rhubarb jelly, pea shoot salad

Sorbet course

Sorbet with Winchester Distillery Gin and Tonic

Main course

Cannon of Spring Hampshire Lamb, slow braised mini shepherd's pie with Cauliflower white truffle puree, carrots glace, Garlic Farm potatoes gratin dauphinoise, Roast jus

Dessert

Lemon!
Lemon meringue pie, posset, Minghella Spinnaker ice cream, lemon white chocolate mousse

To finish...

South Sea Coffee and Portsmouth Tea
Fast Food Petit Fours.....
Have to be seen to be believed....

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