

Sky Dining with Stephanie Moon

Vegetarian Menu



Canapés

Isle of Wight Tomato and fresh herb tartlets
Spring vegetable patch with dipping vegetable crisps
Bishop Slayer Beer Soup shot with Mushroom pastilla
Hampshire jam company Crunchy cucumber Chutney with aubergine caviar and fresh Poppy Seed Blinis

Amuse

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

Starter

Avocado and mushroom filo, crushed minted peas, rhubarb, pea shoot salad

Sorbet course

Sorbet with Winchester Distillery Gin and Tonic

Main course

Aubergine and roasted mushroom Cashew nut layers, slow braised mini gardeners pie with Cauliflower white truffle puree, carrots glace, Garlic Farm potatoes gratin dauphinoise, Roast Smokey lentil sauce

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