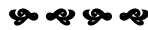




cold canapé selection

£2.50 per item

goat cheese mousse and cherry tomato
crab bouche with pickled ginger and coriander
smoked duck roll with truffle and hoisin sauce
gravalax pumpernickel, mustard dressing
roquefort, walnuts and endive
tuna tataki, crisp mouli, wasabi mayo
iberico ham, tomato crostini
foie gras parfait brioche



hot canapé selection

£2.50 per item

wild mushroom arancini
mini smoked haddock and salmon fish cake
tiger prawn tempura
honey glazed baby chorizo
rossini burger
mini duck spring rolls, plum sauce
mini vegetable spring rolls, lemon mayonnaise
lamb meat balls, mint sauce



sweet canapé selection

£2.50 per item

hazelnut financier, gianduja cream

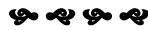
vanilla brulee, brittany sable

passion fruit tart

tiramisu cup

raspberry mousse and white chocolate

chocolate tart, crunchy pearls



bowl selection

£6.00 per bowl

castelluccio lentil salad, barrel aged feta

vegetables a la greque

wild mushroom risotto

crab meat, tomato-coriander salad

classic prawn cocktail

roast chicken, mange tout, alfalfa salad

jerk chicken, baby gem, sweet corn

teriaki sea bass, basmati rice, horseradish cream

navarin of lamb, large grain couscous, summer vegetables

red wine braised beef, penne, sour cream, cornichons

SKYLON

£50 per person

Please select one starter, one main and one dessert to offer you guests

pumpkin

green curry infused pumpkin veloute, green mango and squash salad

trout

ceviche of sea trout, grapefruit, chilli, vanilla dressing,
avocado coriander salad

foie gras

foie gras parfait, chutney, sourdough toast



vegetables

braised winter vegetables, castelluccio lentils, flaked hazelnuts, chervil veloute

salmon

pan fried pave of organic salmon, hand made pappardelle, baby squid,
samphire, smoked butter beurre blanc

chicken

roast breast of corn fed chicken, herb risotto, tarragon jus



optional cheese platters *



crème

vanilla crème brulee, raspberry coulis

chocolate

warm chocolate sponge cake, crispy nougat and milk ice cream

almond

pear frangipane tart, almond ice cream



petit fours

tea and coffee

*£30 per platter - we recommend two platters per table of 10 guests

SKYLON

£55 per person

Please select one starter, one main and one dessert to offer you guests

pumpkin

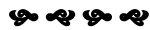
green curry infused pumpkin veloute, green mango and squash salad

scallops

pan fried scallops, truffle ravigote, cream of jerusalem artichokes

venison

carpaccio of venison, pickled hon shimeji, tender beetroot, toasted hazelnuts, madeira dressing



endive

tarte fine of caramelised endive, goats cheese, roquette salad

venison

roast fillet of bass, crushed charlotte potatoes, samphire, smoked beurre blanc

guinea fowl

caramelised guinea fowl breast, spelt and foie gras risotto, pearl onions, grapes, sauce vin jaune



optional cheese platter s*



chocolate

warm chocolate sponge cake, crispy nougat and milk ice cream

apple

crispy parcel of braeburn, vanilla rice pudding, calvados sauce

cheese

selection of continental cheese



petit fours

tea and coffee

*£30 per platter - we recommend two platters per table of 10 guests

SKYLON

£60 per person

Please select one starter, one main and one dessert to offer you guests

pumpkin

green curry infused pumpkin veloute, aller - retour prawn ,
green mango and squash salad

artichoke

heart of globe artichoke with antibes salad, extra fine french beans,
nicoise olives, confit tomatoes and barrel aged feta

salmon

terrines of foie gras, roast root vegetables and savoy cabbage,
walnut raisin toast

red mullet

pan fried fillet of red mullet, crisp fennel with shaved mature pecorino,
bouillabaisse vinaigrette



vegetables

winter vegetables, castelluccio lentils, flaked hazelnuts, chervil veloute

halibut

braised fresh water perch, mosaic of squash, parsnips, carrots and field
mushrooms, beurre noisette sauce

duck

roast gressingham duck breast, king cabbage and confit leg, cinnamon jus

lamb

coffee and cardamom infused rack of lamb, confit shoulder, red wine braised
aubergine and spiced aubergine caviar



optional cheese platter s*



crème

vanilla crème brulee, raspberry coulis

apple

crispy parcel of braeburn, vanilla rice pudding, calvados sauce

chocolate

light chocolate mousse, cherry confit, apricot jelly and almond ice cream

fig

roast fig stuffed with butterscotch ice cream, berry compote and brittany sable



petit fours

tea and coffee

*£30 per platter - we recommend two platters per table of 10 guests