



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  
smoked salmon, sour cream and capers  
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  
veal and ricotta meatballs



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

beetroot and garden vegetable salad, banyuls dressing

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

## watercress

chilled watercress soup, charlotte potatoes, sour cream

## trout

tartare of sea trout, baked potato and crème fraiche mousse,  
soft boiled quail egg, aquitane caviar

## foie gras

foie gras parfait, chutney, sourdough toast



## vegetables

fricasse of spring vegetables, orichetti, truffle and almond vinaigrette

## salmon

pan fried pave of organic salmon, crushed charlotte potatoes, samphire,  
smoked beurre blanc

## chicken

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



## optional cheese platters \*



## crème

passion fruit crème brulee, raspberry coulis

## chocolate

warm chocolate sponge cake, crispy nougat and milk ice cream

## treacle

fresh fruit treacle tart, seasonal sorbet



## 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

## watercress

chilled watercress soup, charlotte potatoes, sour cream

## scallops

hand dived scallops, pan fried, chorizo, spiced aubergine relish

## veal

seared veal carpaccio, caper and raisin vinaigrette, pine nuts, shaved radish



## spelt

risotto, truffled ricotta, braised red onions, pea shoots

## bass

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 platters\*



## chocolate

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

## muesli

white chocolate tart, caramelised muesli, exotic sorbet

## 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

## watercress

chilled watercress soup, charlotte potatoes, sour cream, summer truffle

## artichoke

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

## foie gras

ballotine of confit foie gras, poached yorkshire rhubarb, flaked almonds, sourdough toast

## trout

tartare of sea trout, baked potato and crème fraiche mousse, soft boiled quail egg, aquitaine caviar



## morels

pan fried gnocchi, morels, pecorino, wild garlic veloute

## red mullet

grilled fillet of red mullet, fennel, courgettes, saffron risotto

## suckling pig

roast, braised and smoked suckling pig, chicory, bramley apple puree

## lamb

coffee and cardamom infused rack of lamb, confit shoulder, cauliflower and mint cous cous



optional cheese platters\*



## crème

passion fruit crème brulee, raspberry coulis

## muesli

white chocolate tart, caramelised muesli, exotic sorbet

## chocolate

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

## fraisier

almond sponge, fresh strawberries, light vanilla cream



## petit fours

tea and coffee

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