



SKYLON SAMPLE CANAPÉ MENU

£2.00/£3.00 per canapé

COLD CANAPE SELECTION

goat cheese mousse on a foccacia
crab bouche, green apple and pickled ginger
mini toast skagen (prawn toast)
gravalax on a rye bread
organic salmon tartar, poilane crostini
tuna 'tataki' with ginger and wasabi
iberico ham, tomato crostini
young spring vegetables crudites,
truffle dressing
foie gras parfait and caramelised pear
on a home made brioche

HOT CANAPE SELECTION

quiche lorraine
carrot and orange soup
tomato and goat cheese risotto ball
spiced mini crab cake
tiger prawn tempura
honey glazed baby chorizo
rossini burger
mini duck spring rolls, plum sauce
mini vegetable spring rolls,
rose harissa crème fraîche
baby spring lamb meat balls,
home made mint sauce

BOWL SELECTION

£5.00 per bowl

goat cheese tortelloni, roast tomato sauce
wild mushroom risotto
crab meat, tomato-coriander salad
warm smoked salmon, beetroot, capers
roast chicken and avocado salad
smoked duck breast, spring onions, plum sauce
seared yellow fine tuna, saffron linguini, sesame dressing

SWEET CANAPE SELECTION

£2.00 per canapé

hazelnut financier, gianduja cream
vanilla brulee, brittany sable
passion fruit tart
tiramisu cup
raspberry mousse and white chocolate
chocolate tart, crunchy pearls



SAMPLE LUNCH MENU

two courses £30.00

three course £35.00

please select one entrée, one main and one dessert to offer you guests

asparagus

chilled asparagus soup, truffled egg mayo crostinis

tomato

mixed heritage tomato salad, dorset crab gribiche

duck and pork

rilette, pickled beets and shallots, toast poilane

spelt

sharpham park spelt risotto, provencale vegetables,
goat cheese crumble

pollock

confit of pollock, braised octopus and borlotti beans, shaved fennel

beef

onglet steak, saute potatoes, garlic butter,
french bean and roquette salad

creme brulee

basil infused, lemon sorbet, shortbread

dessert

fresh of the day

cheese

british and continental cheeses

tea, coffee

petit fours



SAMPLE LUNCH & DINNER MENU

£45.00 per person

please select one entrée, one main and one dessert to offer you guests

soup

roast tomato soup, goat cheese mousse

foie gras

foie gras terrine, pistachios, confit rhubarb, toast brioche

salmon

home made gravadlax, avocado, white crab meat

spelt

risotto of sharpham park pearled spelt, provencale vegetables,
goat cheese crumble

sea bass

pan fried fillet of wild sea bass, pak choi, charlotte potatoes, champagne sauce

pork

braised pork belly, spinach, parmesan polenta,
cardamom infused pork jus

creme

passion fruit creme brulee, raspberry coulis

chocolate

dark chocolate tart, caramel ice cream

clafoutis

seasonal clafoutis, fresh fruit sorbet



SAMPLE LUNCH & DINNER MENU

£50.00 per person

please select one entrée, one main and one dessert to offer you guests

turnip

summer turnip soup, smoked duck and croutons (chilled or hot)

pea shoots

salad of pea shoots, roquefort, roast butter nut squash,
chestnut honey vinaigrette

scallops

carpaccio of scallops, dried cranberries, salted almonds,
chardonnay vinaigrette

COUSCOUS

large grain couscous, fennel cream, vegetables a la greque

salmon

organic salmon roast, crab risotto, poached hen's egg

lamb

rack of lamb, wild rice with peas and dried apricots, sauce choron

chocolate

milk chocolate mousse, crisp praline cocoa tuile

apple

crispy parcel of braeburn, vanilla rice pudding, calvados sauce

cheese

selection of continental cheese



SAMPLE LUNCH & DINNER MENU

£55.00 per person

please select one entrée, one main and one dessert to offer you guests

leek

leek and potato soup, charlotte potato truffle salad

crab and tomato

salad of heritage tomatoes, white crab gribiche, basil cress

foie gras

terrines of foie gras, pistachios, rhubarb confit, toast brioche

spelt

risotto of sharpham park pearled spelt, provencale vegetables, goat cheese crumble

salmon

roast organic salmon, crab risotto, poached hen egg, champagne sauce

beef

tournedos of beef, spinach, truffle pomme puree, madeira sauce

apple

crispy parcel of braeburn, vanilla rice pudding, calvados sauce

chocolate

milk chocolate mousse, crisp praline cocoa tuile

coconut and pineapple

coconut soup, roast pineapple, passion fruit ganache, sesame short bread

cheese

selection of continental cheese



SKYLON EVENTS WINE LIST

MAGNUMS CHAMPAGNE

| | | |
|------|-------------------------|--------|
| NV | Gosset, Grand Rose | 145.00 |
| 1999 | Bollinger, Grande Annee | 260.00 |

MAGNUMS WHITE

| | | |
|------|---|-------|
| 2006 | Jean Marc Brocard, Chablis | 65.00 |
| 2004 | Château de Fuisse, Pouilly Fuisse, Burgundy, France | 82.00 |

MAGNUMS RED

| | | |
|------|--|--------|
| 2003 | Ridge, Zinfandel, Lytton Springs, California, U.S.A. | 130.00 |
| 1998 | Philip Togni, Cabernet Sauvignon, California, U.S.A. | 390.00 |

LARGER FORMAT

| | | |
|------|--|---------|
| NV | Veuve Clicquot, JEROBOAM (3 litres) | 350.00 |
| 1981 | Chateau Latour, Pauillac, Bordeaux, France, IMPERIALE (6 litres) | 1800.00 |

CHAMPAGNE

| | | |
|------|------------------------------|--------|
| NV | Charles Heidsieck | 48.00 |
| NV | Taittinger | 56.00 |
| NV | Bollinger, Special Cuvee | 66.00 |
| NV | Taittinger Rose | 73.00 |
| NV | Laurent Perrier Rose | 84.00 |
| 1999 | Bollinger, Grande Annee | 129.00 |
| 1999 | Moet & Chandon, Dom Perignon | 185.00 |

SPARKLING WINE

| | | |
|------|--|-------|
| 2004 | Hush Heath Estate, Balfour Rose, Kent, England | 69.00 |
|------|--|-------|

SKYLON

WHITE WINE DRY AND AROMATIC

| | | |
|------|---|-------|
| 2007 | Domaine Ribaute, Sauvignon Blanc, Languedoc, France | 19.00 |
| 2007 | Puiatti, Pinot Grigio, Puiattino, Friuli, Italy | 25.00 |
| 2006 | Bonny Doon, Pacific Rim, Riesling, USA | 27.00 |
| 2005 | Mantel Blanc, Sauvignon Blanc, Rueda, Spain | 27.00 |
| 2007 | Henri Bourgeois, Sancerre, La Vigne Blanche, France | 32.00 |
| 2007 | Abadia de San Campio, Albarino, Rias Baixas, Spain | 34.00 |

MEDIUM BODIED

| | | |
|------|--|-------|
| 2006 | De Westhof, Chardonnay, Bon Vallon, Robertson, South Africa | 21.00 |
| 2007 | Bergerie de l'Hortus, Cuvee Classique, Languedoc, France | 26.00 |
| 2007 | Birgit Eichinger, Gruner Veltliner, Kamptal, Austria | 28.00 |
| 2006 | Jean Marc Brocard, Chablis, Burgundy, France | 32.00 |
| 2005 | Domaine Chevrot, Bourgogne Aligote, France | 36.00 |
| 2005 | Louis Michel, Chablis, 1er Cru Vaillons, Burgundy, France | 42.00 |
| 2005 | Cloudy Bay, Chardonnay, Marlborough, New Zealand | 52.00 |
| 2005 | Les Vins de Vienne, Condrieu, La Chambee, Rhone Valley, France | 68.00 |

ROSE

| | | |
|------|---|-------|
| 2007 | Gerard Bertrand, 6eme Sens, Languedoc, France | 24.00 |
| 2007 | Mulderbosch, Cabernet Sauvignon, South Africa | 28.00 |

RED WINE LIGHT AND FRUITY

| | | |
|------|--|-------|
| 2007 | Domaine de la Chaponne, Morgon, Beaujolais, France | 28.00 |
| 2007 | Delta Vineyard, Pinot Noir, Marlborough, New Zealand | 38.00 |
| 2004 | Te Tera, Pinot Noir, Martinborough, New Zealand | 44.00 |
| 2006 | Domaine Chevrot, Maranges, Sous le Chene, Burgundy, France | 51.00 |
| 2005 | Au Bon Climat, Pinot Noir, La Bauge Au Dessus, California, USA | 68.00 |

MEDIUM BODIED

| | | |
|------|---|-------|
| 2007 | Domaine Saint Bernard, Merlot, Languedoc, France | 20.00 |
| 2007 | Altos Las Hormigas, Malbec, Mendoza, Argentina | 24.00 |
| 2006 | Mas des Agrunelles, Carino, Languedoc, France | 24.00 |
| 2005 | Bodegas Navajas, Crianza, Rioja, Spain | 28.00 |
| 2004 | Quercia al Poggio, Chianti Classico, Tuscany, Italy | 36.00 |

FULL BODIED AND COMPLEX

| | | |
|------|--|-------|
| 2006 | Bergerie de l'Hortus, Cuvee Classique, Languedoc, France | 26.00 |
| 2004 | Brokenwood, Shiraz, South Eastern, Australia | 32.00 |
| 2005 | Domaine Moreau, La Clef de Voute, Saint Emilion, France | 48.00 |
| 1998 | Chateau Bellefont Belcier, Saint Emilion, France | 57.00 |
| 2003 | Ascheri, Barolo, Vigna del Pola, Piedmont, Italy | 75.00 |