

SKYLON

COLD CANAPE SELECTION

goat cheese mousse on a foccacia

crab bouche with 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 fraiche

baby spring lamb meat balls, home made mint sauce

skylon sample canapé menu
£2.00-3.00 per item.
minimum of 10 per person

SKYLON

BOWL SELECTION

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

bowls £5 each

SWEET CANAPE SELECTION

hazelnut financier, gianduja cream

vanilla brulee, brittany sable

passion fruit tart

tiramisu cup

raspberry mousse and white chocolate

chocolate tart, crunchy pearls

canapés £2 each

SKYLON

£45 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

crème

passion fruit crème brulee, raspberry coulis

chocolate

dark chocolate tart, caramel ice cream

clafoutis

seasonal clafoutis, fresh fruit sorbet

SKYLON

£50 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

SKYLON

£55per 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

Sample Lunch Menu

two courses £30.00
three course £35.00

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

pumpkin

roast pumpkin veloute, goat cheese mousse, pine nuts

mackerel

hot smoked mackerel, beetroot, charlotte potato and horseradish salad

egg

soft poached hen's egg, cauliflower, pea shoots, winter truffle

spelt

sharpham park spelt risotto, roast root winter vegetables, black truffle

turkey

norfolk bronze, traditional garnish, jus roti

sea bream

roast fillet of bream, fricassee of white beans and ceps, lobster veloute

pecan

pecan and cranberry pie, vanilla ice cream

mincemeat

classic mincemeat tranche, brandy butter

plum

vanilla rice pudding, roasted plums, almond croutons

tea, coffee

petit fours