



SKY PRIVATE DINING MENU

Please select 3 starters, 3 main courses and 3 desserts to offer to your group

£47 per person

a glass of prosecco on arrival, three course choice menu

£54 per person

Perfect Ripple cocktail with a customised message, three course choice menu

STARTERS

Spiced lentil, red pepper & coconut soup (VE)

Roast tomato soup with basil focaccia croutons (V)

Pressed warm slow-cooked pork belly, pickled apple, truffled celeriac purée, crackling

Chicken liver parfait, sourdough, mango & pomegranate, herb salad

Smoked salmon, capers, pickled shallots & capers salad, sourdough croute

King Prawn bruschetta, chilli & pineapple salsa

Classic Caesar salad, bacon, anchovies, grana Padano, croutons, Caesar dressing (chicken breast optional)

Trio of tomato salad, bocconcini, balsamic shallots, pea shoots (VE option available)

MAINS

Baked salmon fillet, sauté potatoes, tender stem, tomato butter sauce, crispy kale

Seared sea bass fillet, Provençale vegetables, saffron potatoes

Braised feather blade of beef, mash potatoes, Yorkshire pudding, confit onions, thyme roast carrots, gravy

Sirloin of beef (served medium), mash potatoes, Yorkshire pudding, confit onions, thyme roast carrots, gravy (supplement £12 per person – min of 10 people)

6oz fillet of beef (served medium), mash potatoes, Yorkshire pudding, confit onions, thyme roast carrots, gravy (supplement £35 per person – min of 10 people)

Braised shoulder of lamb, mash potatoes, herb roasted carrot, rosemary dumpling, bordelaise sauce

Baked chicken fillet, fondant potato, fine beans, thyme carrots, red wine sauce

Tomato gnocchi, grana Padano cheese, sundried tomato (VE option available)

Spinach & ricotta ravioli, grana Padano cheese

Garden greens & wild mushroom risotto, pecan nut butter, watercress, truffle oil (VE)

Roast cauliflower, butter bean purée, garden pickles, crispy kale, oat latte truffle sauce (VE)

DESSERTS

White chocolate raspberry delice, fresh raspberries, chocolate curls

New York style vanilla cheesecake, strawberry compote (GF)

Warm chocolate brownie, chocolate sauce, clotted cream (GF)

Warm apple crumble pie, custard

Sticky toffee pudding, toffee sauce (GF)

Chocolate orange tart, mango coulis (VE)

Poached pineapple, rum syrup, vegan vanilla ice cream (VE)

V – Vegetarian VE – Vegan GF – Gluten free

Adults need around 2,000 Kcal a day. All items are subject to availability, and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens, and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate.