



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

Cream of leek and potato soup, sourdough croutons (VE)
Tomato, pickled red onion, mozzarella, rocket salad, balsamic dressing (V)
Chicken and apricot terrine, baby gem, pickled onions, spiced chutney
Ham hock terrine, baby gem, pickled onion, spiced chutney
Classic Caesar salad
Crispy cod and pancetta fish cake, tartar sauce, baby gem, lemon
King prawn bruschetta, spiced tomato and balsamic salsa, lemon

MAINS

Baked salmon fillet, potato gratin, tenderstem broccoli and tomato sauce
Roasted sea bass fillet, grilled Provençal vegetables, herb-roasted sautéed potatoes, lemon butter and herb sauce
Roasted chicken fillet, fondant potato, vegetable medley and red wine sauce
Roasted garlic and herb chicken fillet, mashed potatoes, grilled asparagus and peppers, paprika cream sauce
Roasted striploin of beef, roast château potato, maple carrots, Yorkshire pudding and gravy
(supplement £12.50 per person)
Wild mushroom and spinach gnocchi, truffle cream sauce, Parmesan (V)
Butternut, apricot and kale roast, new potatoes, maple carrots and tenderstem broccoli, gravy (VE)

DESSERTS

Sticky toffee pudding, toffee sauce (GF)
Caramel apple crumble tart, custard
Golden layered salted caramel cheesecake
Chocolate brownie, clotted cream (GF)
Sorbet, fresh fruits (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.