

# NEO SKYHIGH - EXCLUSIVE JETSETTER LUNCH MENU

Thursday 29th – Saturday 31st August 2024 | 12:00 – 14:15



## ARRIVAL

### MILE HIGH ROYALE

*Belvedere Vodka, Crème De Peach, Elderflower Syrup, Fresh Lemon Juice & Champagne*

## AMUSE

### ROSARY GOAT'S CHEESE & WATERMELON

*Mint & Chive Infused Goats Cheese, Sunflower Dust, Apple Gel & Lemon Basil Caviar*

## STARTER

### RAVIOLO OF WHITE CRAB & CRAYFISH

*Wilted Baby Spinach, Light Saffron Fish Velouté, Dill Foam*

#### RECOMMENDED DRINK PAIRING

**ALLAN SCOTT ESTATE SAUVIGNON BLANC - Marlborough, New Zealand – 175ml**

*Tropical blend of pineapple and passion fruit with hints of zesty orange and lime.*

## MAIN COURSE

### SLOW COOKED SCOTCH OF DORSET LAMB SHOULDER (GF)

*Herb Infused Potato Cake, Sweetcorn Puree, Minted Green Beans, Pickled Zucchini, Parsnip Crisps, & Béarnaise Sauce*

#### RECOMMENDED DRINK PAIRING

**EXCELLENS CRIANZA RIOJA - Rioja, Spain -175ml**

*Vibrant raspberries and strawberries with subtle spice, aged in oak. Rich, elegant, and structured.*

## DESSERT

### SALTED BELGIAN CHOCOLATE DELICE (V, GF)

*Hazelnut Nougatine, Walnut Dust, Cherry & Spiced Rum Mascarpone*

#### RECOMMENDED DRINK PAIRING

**AZTEC GOLD RUSH**

*Crème De Cacao, Rumbullion & Goslings Rum, Aztec Chocolate Bitter, Cocchi Di Torino Sweet Vermouth & Fresh Orange Peel*

### Lunch Menu 79 per person

*Exquisite dishes exclusively prepared by our chefs to tantalise your taste buds and transport you to new epicurean heights.*

### Drinks Pairing Menu 35 per person

*Each selected drink is carefully curated to complement the unique flavours of its corresponding dish, enhancing your overall dining experience.*

V - VEGETARIAN | GF - GLUTEN-FREE

Securing your reservation requires a deposit of £45pp, payable at the time of booking.  
For this menu, pre-ordering is necessary and must be completed 7 days prior to your arrival.

*If you have specific dietary preferences such as vegetarian, vegan, or require an alcohol-free diet, please inform us we are happy to prepare suitable menu options to accommodate your dietary needs.*

# NEO SKYHIGH - EXCLUSIVE JETSETTER LUNCH MENU VEGAN/VEGETARIAN

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## ARRIVAL

### MILE HIGH ROYALE

*Belvedere Vodka, Crème De Peach, Elderflower Syrup, Fresh Lemon Juice & Champagne*

## AMUSE

### HERBED INFUSED CHEESE & WATERMELON (V,VG,DF)

*Mint & Chive Infused Vegan Soft Cheese, Sunflower Dust, Apple Gel & Lemon Basil Caviar*

## STARTER

### RAVIOLO OF BUTTERNUT SQUASH & SAGE (V,VG,DF)

*Artisan Basil Pesto, Grilled Courgette, Coconut, Lemon & Thyme Volute*

#### RECOMMENDED DRINK PAIRING

**ALLAN SCOTT ESTATE SAUVIGNON BLANC - Marlborough, New Zealand – 175ml**

*Tropical blend of pineapple and passion fruit with hints of zesty orange and lime.*

## MAIN COURSE

### NEW FOREST WILD MUSHROOM & SPRING VEGETABLES RISSOTTO (V,VG,DF)

*Wilted Baby Spinach, Shaved Applewood Cheese & Basil Oil.*

#### RECOMMENDED DRINK PAIRING

**L'ARTISAN CHARDONNAY - South of France, France - 175ml**

*A round and creamy mouthfeel with a touch of vanilla to round out the balance! Elegant tropical fruit flavours on the nose.*

## DESSERT

### BELGIAN CHOCOLATE MOUSSE (V,VG,DF)

*Raspberry Purée Insert, Fresh Berries, Cocoa Dust*

#### RECOMMENDED DRINK PAIRING

**AZTEC GOLD RUSH**

*Crème De Cacao, Rumbullion & Goslings Rum, Aztec Chocolate Bitter, Cocchi Di Torino Sweet Vermouth & Fresh Orange Peel*

### Lunch Menu 79 per person

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VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

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