

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)

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

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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

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