

SKYLIGHT
RESTAURANT

Night of Love

MENU

STARTERS

Leek, Bacon and Potato Soup

A rich and satisfying soup served with fried lardons of bacon and fresh croutons

Baked Feta with Roasted Grapes and Rosemary (V)

Salty feta cheese paired with sweet juicy roasted grapes baked to perfection with a hint of rosemary served with warmed foccacio

Thai Chicken Cakes served with Sweet Chilli Sauce

A light Starter of chicken, garlic, ginger and coriander pan fried and served with a light chilli dipping sauce and limes

King Prawn and Crabmeat Cocktail

Plump king prawns mixed with finest white crabmeat served on a bed of refreshing salad and granary bread

DESSERTS

Rhubarb and Plum Crumble

with fresh creme anglaise

Eton Mess

with fresh berries and coulis

MAINS

Beef and Guinness Stew with Herby Dumplings

Tender beef pieces served in a rich demi glacé sauce with herby dumplings

Smoky Hake Beans and Greens

Grilled supreme of hake served on top of chorizo piece, cannellini beans and sautéed spinach

French Style Chicken with Peas and Smoked Bacon served with braised Rice

Combination of chicken thigh and supreme pan fried with smoky bacon and lettuce and peas with a beautiful cream sauce and a rich braised rice

Mushroom and Stilton Wellingtons served with a wild mushroom sauce (V)

Open cup mushrooms and spinach encased in a light puff pastry served on a bed of wild mushroom sauce

Rum and Raisin Millionaire's Chocolate Pots

Tarte Tatin

with madagascan vanilla ice cream