

SKYE

ROOFBAR & DINING

CHRISTMAS DAY DINNER MENU - VEGETARIAN

25th December 2018



Compressed Watermelon Tartare, Sherry Vinegar Caviar

Black olive ash, mustard mayonnaise, Espelette pepper

Matsutake Mushroom Beignets

Roasted parsnip purée, Cep powder

Butter-Poached Globe Artichoke, Jerusalem Artichoke Tortelloni

Crispy leek, roast butternut emulsion, lemon thyme oil, spinach

Salt-Baked Celeriac Wellington

Seared salsify, baked potato foam, chard, turnip purée, cherry Madeira jus

36-Months Comté Brûlée

Iced beetroot, nasturtium gel

Caramelized Guanaja Valrhona Crèmeûx

Passion fruit sorbet, 100% cacao meringue, chocolate soil,
Passion fruit gel, Kahlua Savioardi, aerated chocolate sponge

Coffee or tea

\$1,280 per person

including a glass of Perrier-Jouët Grand Brut NV Champagne