

Valentine's Day Sky Dining menu

On arrival

Glass of prosecco

Amuse Bouche

Goats cheese mousse filled profiterole

Starter

Juniper cured salmon
Grape salad, cucumber ribbon

Main

Roast breast of chicken
Chervil mousseline, dauphinoise potato,
celeriac puree, tenderstem broccoli

Half a bottle of house red or white wine

Dessert

Assiette of dessert
Lemon posset, strawberry shortbread, macaron

Tea & coffee



Brighton
i360

Valentine's Day Sky Dining vegan menu

On arrival

Glass of prosecco

Amuse Bouche

Cauliflower soup

Starter

Pea tartar

Beetroot puree, pickled grape, croute

Main

Chargrilled courgette risotto

Broad bean, salsa verde

Half a bottle of house red or white wine

Dessert

Assiette of dessert

Lemon posset, strawberry shortbread, macaron

Tea & coffee



Brighton
i360

NYETIMBER TASTING SKY DINING

AMUSE-BOUCHE

GOATS CHEESE MOUSSE FILLED PROFITEROLE

Nyetimber Classic Cuvee MV

STARTER

JUNIPER CURED SALMON

Grape salad, cucumber ribbon

Nyetimber Blanc de Blancs 2014

MAIN

ROAST BREAST OF CHICKEN

Chervil mousseline, dauphinoise potato, celeriac puree, tenderstem
broccoli

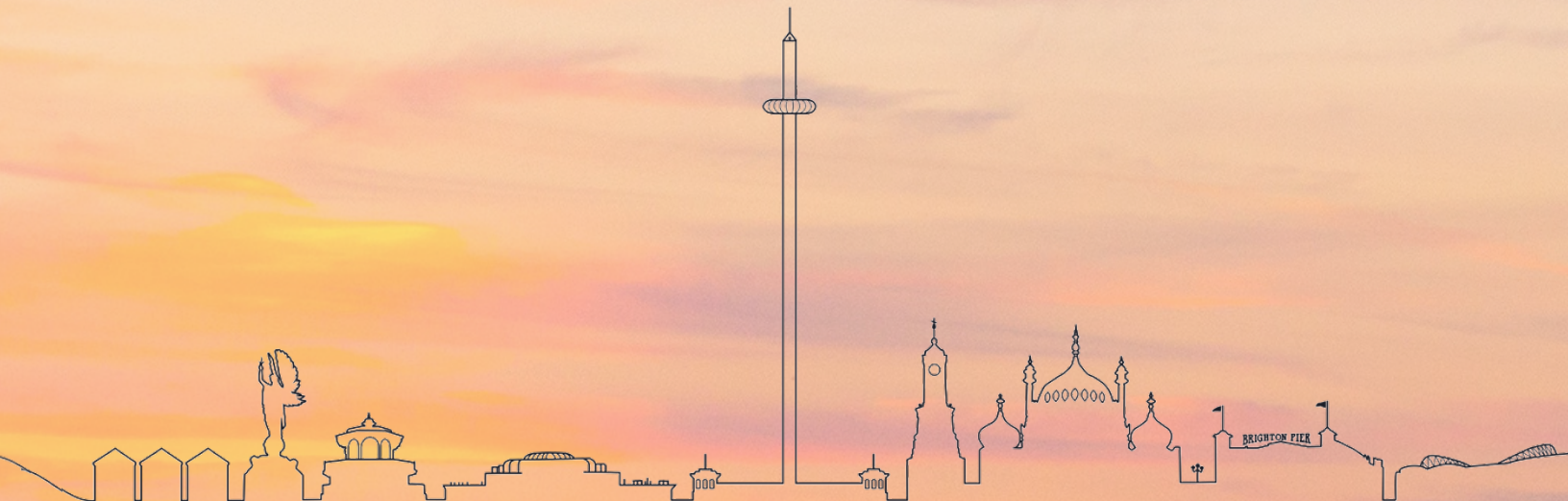
Nyetimber Rosé MV

DESSERT

ASSIETTE OF DESSERT

Lemon posset, strawberry shortbread, macaron

Nyetimber Cuvee Chérie MV



NYETIMBER TASTING SKY DINING

VEGAN MENU

AMUSE-BOUCHE

CAULIFLOWER SOUP

Nyetimber Classic Cuvee MV

STARTER

PEA TARTAR

Pea puree, pickled grape, croute

Nyetimber Blanc de Blancs 2014

MAIN

RISOTTO OF CHARGRILLED COURGETTE

Broad bean, salsa verde

Nyetimber Rosé MV

DESSERT

ASSIETTE OF DESSERT

Lemon posset, strawberry shortbread, macaron

Nyetimber Cuvee Chérie MV

