



CHRISTMAS
AT SKYLON

SKYLON



CHRISTMAS AT SKYLON

Occupying a triple-height room that is divided into three distinct areas – restaurant, bar and grill, Skylon is located within the iconic Royal Festival Hall and its floor-to-ceiling windows offer a spectacular panoramic view of London’s skyline and the River Thames.

Capturing the buzz of the capital from the ultimate vantage point, Skylon is without doubt a destination venue in itself, but don't be fooled into thinking we've forgotten about the food. Our Executive Head Chef, Adam Gray has created a variety of Great British menus for the festive season. They are ideal for parties of all sizes to enjoy, complemented by an innovative and renowned wine list to suit all tastes and pockets. Our chic bar area comes complete with a tailored menu to really help you make the most of the party season, perfect for welcome drinks or after-dinner cocktails.

Showcasing outstanding quality food, wine and cocktails, Skylon offers a unique dining experience ideal for you and your guests to enjoy Christmas within the warmth and elegance of the vivid Southbank. Our dedicated team will take care of every detail, no matter how large or small, to ensure your festive season goes with a swing.

OUR CHRISTMAS MENUS BEGIN
FROM 1st DECEMBER AND WILL
RUN UNTIL 30th DECEMBER.

SKYLON

ROYAL FESTIVAL HALL | LONDON | SE1 8XX | 020 7654 7800 | skylonreservations@danddlondon.com
skylon-restaurant.co.uk | [@skylonsouthbank](https://www.instagram.com/skylonsouthbank) | [/skylonrestaurant](https://www.facebook.com/skylonrestaurant) | [@skylonsouthbank](https://www.instagram.com/skylonsouthbank)



HOSTING AN EVENT

Skylon can offer a number of different dining options for you and your guests at Christmas.

The spacious design of the Restaurant can accommodate group meals for up to 120 guests and up to 24 guests can dine together at the Grill.

For something a little more private, we have our semi-exclusive River View area, which can accommodate up to 50 people for seated events or up to 60 guests for standing receptions, allowing you to embrace the atmosphere of the venue with an added hint of intimacy. Or why not hire the whole venue for a bespoke Christmas party, complete with all the extra trimmings?

For more information or to book your group or private celebration this Christmas at Skylon, please contact Alice Guarnaschelli on **020 7654 7804** or email aliceg@danddlondon.com

CAPACITIES

	STANDING	SEATED
SEMI EXCLUSIVE HIRE (Restaurant)	150	120
RIVER VIEW (Semi Private Dining)	60	50
GROUP DINING (Restaurant)		60
GROUP DINING (Grill)		24
EXCLUSIVE HIRE (Whole Venue)	500	300



THE
PERFECT
LOCATION
FOR
YOUR
FESTIVE
PARTY



SKYLON GRILL FESTIVE MENU

This festive season, join us on the Southbank to celebrate in style. You can dine in the Skylon Grill and choose from a delicious two or three course set menu, created by our Executive Head Chef Adam Gray.

£35.00 per person - Two courses
£40.00 per person - Three courses

Available lunch & dinner for groups of 9 up to 24 guests

starters

ham hock & watercress salad, soft egg herb dressing
jerusalem artichoke soup, oxford blue cheese sandwich
skylon cured salmon, crisp radish & pea shoot salad

mains

pan fried cod steak, brown shrimp & chervil risotto
roast bronze free range turkey steak, crispy bacon, buttered savoy cabbage & roasted potato
butternut squash ravioli, roasted chestnuts & sage butter sauce

desserts

sticky toffee pudding, clotted cream & toffee ice cream
dark chocolate marquise, marmalade ice cream, chocolate sauce
christmas pudding, warm brandy & vanilla custard

add a little extra...

mini mince pies £2.50 supplement pp
christmas crackers £2 supplement pp
christmas cocktail on arrival £12.50 supplement pp
tea, coffee & festive petit fours £4 supplement pp

*Prices include VAT, a discretionary service charge of 12.5% will be added to your bill.
Please note that the menu is subject to change and that there will be a two hour return time on your table.
This menu is not available to book on the 24th or 25th December.*

CHRISTMAS EVE & CHRISTMAS DAY AT SKYLON

This Christmas we're going one better. Our Christmas Eve dinners have been a calendar highlight for many years, but for the first time we're also going to be opening our doors on Christmas Day itself.

Join us with your family and friends to help us celebrate within Skylon's elegant environs, and enjoy those panoramic views across London. On both days there will be a beautifully designed three-course meal from our Executive Head Chef Adam Gray, which will encompass traditionally British dishes but each given a signature Skylon twist.

£80 per person

A glass of Champagne on arrival, followed by a three course meal, petit fours & a celebratory Christmas cracker

starters

SCALLOPS

seared hand dived scallops, creamed cauliflower & maple syrup dressing

DUCK LIVER

pressed duck foie gras & ham hock terrine, pickled carrots & warm brioche bun

CELERIAC

creamed celeriac soup, seasonal wild mushrooms, oxford blue cheese sandwich

CRAB

brixham crab & tarragon risotto, shellfish bisque sauce

SALMON

hot smoked salmon, crisp baby gem salad, caesar dressing

mains

BEEF

glazed beef fillet, truffle mashed potato, roasted salsify & red wine beef gravy

MONKFISH

roasted monkfish tail, smoked bacon leeks, seasonal wild mushrooms & herb dressing

TURKEY

roast bronze free range turkey steak, crispy bacon, buttered savoy cabbage, roasted potatoes, cranberry sauce & bread sauce

SEA BREAM

pan fried fillet of sea bream, langoustine linguine & champagne butter sauce

PASTA

fresh macaroni, jerusalem artichoke, seasonal wild mushrooms and truffle

desserts

CHEESE

selection of cheese from the trolley, dried fruit chutney & cheese biscuits

TANGERINE

vanilla pannacotta, soft tangerines & raspberry shortbread biscuits

CHOCOLATE

dark chocolate marquise, marmalade ice cream, chocolate sauce

CHRISTMAS

christmas pudding, warm brandy & vanilla custard

LEMON

iced lemon pudding, sweet cranberries & mascarpone cream

PETIT FOURS

Prices include VAT, a discretionary service charge of 12.5% will be added to your bill. Please note that the menu is subject to change and that there will be a 2 hour return time on your table for groups up to 4 guests and 2.5 hours above. This menu is only available to book on the 24th or 25th December. Full payment per person is required in advance to confirm your booking, this payment is non refundable from Thursday 18th December but credit can be transferred to be enjoyed at Skylon on another date up to the Saturday 31st January 2015.

01

SKYLON EVENTS MENU

£50.00 per person

Available for **LUNCH** only

Parties are required to pre-order a set menu of two starters, two main courses and two desserts for the entire group in advance. Prices include VAT, a discretionary service charge of 12.5% will be added to your bill. Please note that the menu is subject to change.

starters

CRAB

brixham crab, tarragon risotto,
shellfish bisque sauce

HAM

potted ham hock, celeriac, hazelnut
& grain mustard salad

LEEK

creamy leek & potato soup, oxford
blue cheese sandwich

SALMON

skylon cured salmon, crisp radish
& pea shoot salad

mains

COD

pan fried cod steak, brown shrimp &
parsley risotto

PASTA

fresh macaroni, lancashire cheese
sauce, seasonal wild mushrooms &
toasted chestnuts

TURKEY

roast bronze free range turkey steak,
crispy bacon, buttered savoy cabbage
& roasted potato

DUCK

honey glazed creedy carver duck
breast, winter cabbage, creamed
parsnips & roasted potato,
duck gravy

cheese

shared cheese platters for the table*

* Cheese surcharge £45.00 per
platter, 2 required per table of 10

desserts

CHRISTMAS

christmas pudding, warm brandy
& vanilla custard

CHOCOLATE

dark chocolate marquise, marmalade
ice cream, chocolate sauce

LEMON

iced lemon pudding, sweet
cranberries

add a little extra...

mini mince pies £2.50 supplement
christmas crackers £2 supplement
christmas cocktail on arrival £12.50 supplement
tea, coffee & festive petit fours £4 supplement

02

SKYLON EVENTS MENU

£55.00 per person

Available for **DINNER** only

Parties are required to pre-order a set menu of two starters, two main courses and two desserts for the entire group in advance. Prices include VAT, a discretionary service charge of 12.5% will be added to your bill. Please note that the menu is subject to change.

starters

DUCK

smoked duck, celeriac, hazelnut & grain mustard salad

GOAT'S CHEESE

ticklemore goat's cheese tart, beetroot salad with port dressing

SMOKED SALMON

seared hot smoked salmon, crisp baby gem salad, caesar dressing

LEEK

creamy leek and potato soup, oxford blue cheese sandwich

mains

SEA BREAM

pan fried fillet of sea bream, truffle & parsley risotto

PASTA

fresh macaroni, lancashire cheese sauce, seasonal wild mushrooms & toasted chestnuts

BEEF

roasted beef sirloin steak, grilled carrots, caramelised red wine onions & creamy mashed potatoes

TURKEY

roast bronze free range turkey steak, crispy bacon, buttered savoy cabbage & roasted potato

cheese

shared cheese platters for the table*

* Cheese surcharge £45.00 per platter, 2 required per table of 10

desserts

TANGERINE

vanilla pannacotta, soft tangerines & raspberry short bread biscuits

CHOCOLATE

dark chocolate marquise, marmalade ice cream, chocolate sauce

CHRISTMAS

christmas pudding, warm brandy & vanilla custard

add a little extra...

mini mince pies £2.50 supplement pp
christmas crackers £2 supplement pp
christmas cocktail on arrival £12.50 supplement pp
tea, coffee & festive petit fours £4 supplement pp

03

SKYLON EVENTS MENU

£65.00 per person

Available for **DINNER** only

Parties are required to pre-order a set menu of two starters, two main courses and two desserts for the entire group in advance. Prices include VAT, a discretionary service charge of 12.5% will be added to your bill. Please note that the menu is subject to change.

starters

SCALLOPS

seared hand dived scallops, creamed cauliflower & maple syrup dressing

CELERIAC

creamed celeriac soup, seasonal wild mushrooms, oxford blue cheese sandwich

SALMON

hot skylon smoked salmon, crisp baby gem salad, caesar dressing

DUCK LIVER

pressed duck foie gras & ham hock terrine, warm brioche

mains

BEEF

glazed beef fillet, truffle mashed potato, roasted salsify & red wine beef gravy

MONKFISH

roasted monkfish tail, smoked bacon, seasonal wild mushrooms, creamy mashed potatoes & red wine sauce

TURKEY

roast bronze free range turkey steak, crispy bacon, buttered savoy cabbage & roasted potato

PASTA

fresh macaroni, jerusalem artichoke, seasonal wild mushrooms, truffle & herb butter sauce

cheese

shared cheese platters for the table*

* Cheese surcharge £45.00 per platter, 2 required per table of 10

desserts

TANGERINE

vanilla pannacotta, soft tangerines & raspberry shortbread biscuits

CHOCOLATE

dark chocolate marquise, marmalade ice cream, chocolate sauce

CHRISTMAS

christmas pudding, warm brandy & vanilla custard

LEMON

iced lemon pudding with sweet cranberries & mascarpone cream

add a little extra...

mini mince pies £2.50 supplement pp
christmas crackers £2 supplement pp
christmas cocktail on arrival £12.50 supplement pp
tea, coffee & festive petit fours £4 supplement pp



NEW
YEAR'S
EVE
AT
SKYLON

SKYLON

NEW YEAR'S EVE AT SKYLON

Skylon invites you to celebrate the close of 2014 with dazzling views and the very best food, wine and celebratory cocktails that the Southbank has to offer.

This, the night of all nights, will centre around a bespoke luxe tasting menu, created by our Executive Head Chef, Adam Gray, and a Champagne reception on the terrace of Royal Festival Hall - the perfect vantage point for London's legendary midnight fireworks display.

After enjoying your meal with family and friends, you can dance the night away to the sound of live music from the Urban Soul Orchestra - the band that just likes to play and play - while sipping on ice-cold Champagne and Skylon's signature cocktails.

Tables are available to book from 7:30pm and we promise to make sure you welcome 2015 in with a bang, whilst waving goodbye to an amazing 2014.

SKYLON

ROYAL FESTIVAL HALL | LONDON | SE1 8XX | 020 7654 7800 | skylonreservations@danddlondon.com
skylon-restaurant.co.uk | [@skylonsouthbank](https://www.instagram.com/skylonsouthbank) | [/skylonrestaurant](https://www.facebook.com/skylonrestaurant) | [@skylonsouthbank](https://www.twitter.com/skylonsouthbank)



NEW YEAR'S EVE GALA TASTING MENU

£285 per person

Glass of Champagne on arrival

**Bespoke tasting menu*

Mini bottle of Champagne to be enjoyed at midnight

**Live music from the Urban Soul Orchestra*

* An alternative bespoke vegetarian menu
is also available on request.

canapés

selection of seasonal canapés on arrival

wild mushroom

seasonal wild mushroom soup, truffle butter brioche

scallops

seared scallops, grilled jerusalem artichokes, watercress cream

red mullet

pan fried red mullet, caramelised red onion tartlet, herb salad, caesar dressing

duck

roast creedy carver duck breast, foie gras and braised duck leg pie, madeira gravy

pre dessert

soft warm dark chocolate pudding, drambuie ice cream, honey comb biscuit

festive petit fours
