

Christmas at Skylon

STARTERS

Crab

Salad of Cornish crab, tiger prawn, charred cucumber, sea vegetables

Salmon

Vodka & blackcurrant gravlax, apple, fennel

Partridge

Ballotine of partridge, celeriac velouté, roasted pear, fried kale

Foie Gras

Terrine of foie gras & smoked chicken, pickled vegetables, port reduction

Artichoke

Jerusalem artichoke velouté, onion & thyme tortellini

MAINS

Sea Bass

Pan fried fillet of sea bass, brassica, almond & cauliflower velouté

Cod

Steamed pave of cod, sweet potato fondant, mushroom broth

Turkey

Roasted bronze free range turkey, roasted root vegetables & potatoes, brussels sprouts, cranberry sauce

Beef

Fillet of aged beef, parsnip purée, Savoy cabbage, truffle Madeira jus

Wild Mushroom

Pithivier of celeriac, wild mushroom & truffle, roasted baby beetroot, mushroom sauce

DESSERTS

Christmas Pudding

Traditional Christmas pudding, rum butter ice cream, brandy foam

Chocolate

Bitter chocolate marquise, chestnuts, hazelnut ice cream

Passion Fruit

Passion fruit tart, white chocolate ice cream

Pear

Red wine poached pear, mulled wine ice cream

Selection of Farmhouse Cheeses

Selection of British and French cheeses from Beillevaire

3 courses £95.00 per person

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.
If you have any specific food allergies or intolerances, please speak to our staff about your requirements before ordering.

