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# Events Menus

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SKYLON



# Welcome to Skylon

# SKYLON

Located within the iconic Royal Festival Hall, Skylon, offers a spectacular panorama of London's skyline with floor to ceiling glass windows overlooking the River Thames. Skylon is divided into three distinct areas – restaurant, bar and grill – with bespoke, bronze-coloured chandeliers that punctuate the space.

We have various spaces, which can accommodate large and small parties, from intimate private dinners of up to 60 guests to large group bookings of up to 150 people. Alternatively, you can exclusively hire the whole venue, which can host up to 500 guests for standing or up to 300 guests for seated events.





# Restaurant Set Menus

## Pre-Order Requirements

We kindly require you to select either the £50, £60, £70 or tasting menu in advance.

Please note that some dishes may change according to the season.

In order to ensure the most efficient service and highest quality standards we ask for the following:

*For groups of up to 14* your guests can choose from the selected menu on the day.

*For groups of 15 to 24* we require a pre-order from the selected menu at least 1 week ahead of your event.

*For groups of 25 and above* we will kindly ask you to select one starter, one main and one dessert for the whole group and we then cater separately for any dietary requirements.

Please advise our events team of any dietary requirements at least 7 working days prior your event.



# £50 Set Menu

Ham hock chicken terrine, pickled early summer vegetables  
Heritage tomatoes, smoked almonds, tomato vinaigrette  
Cured Sea Trout, cucumber, sweet rye, roe  
Potato blini, Herring caviar, sour cream, dill

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Tender pork belly, apple, lentils, mustard  
Cornish lamb rump, artichokes, ceps, tarragon  
Grilled Sea Bream, shellfish minestrone, samphire, sea herbs  
Summer pea risotto, pea shoots, pecorino, lemon dressing

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Chocolate Dulcey marquise, poached peach, Bellini sorbet  
Coconut panna cotta, passion meringue, kiwi sorbet  
Apricot and ginger parfait, compressed apricots

Cheese course : Small cheese plate £7pp, or large cheese plate (4-6 people) £22

Due to seasonal variations some ingredients may change - We will inform you in a reasonable amount of time  
A discretionary 12.5% service charge will be added to your bill  
All beverages are exclusive of the price and charged on consumption



# £60 Set Menu

Crab, green apple, basil, fennel crisp

Beef carpaccio, horseradish, wild rocket

Var salmon ceviche, heritage radish, cucumber, roe

Heritage tomatoes, goat's cheese, olives, sherry dressing

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Lancashire duck breast, golden endive, bordelaise ceps, tarragon

Cornish lamb rump, white beans, pink oysters, sherry dressing

Cornish sea bass, fennel, apple, seaweed butter sauce

Gnocchi, green asparagus, parmesan cream, pine nuts

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Chocolate Dulcey marquise, poached peach, Bellini sorbet

Coconut panna cotta, passion meringue, kiwi sorbet

Apricot and ginger parfait, compressed apricots

Cheese course : Small cheese plate £7pp, or large cheese plate (4-6 people) £22

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# £70 Set Menu

Pan fried Foie Gras, smoked eel green apple salad, lace potato  
Seared scallops, sea buckthorn, capers, Chardonnay dressing  
Carpaccio of beef, truffle dressing, shimeji, celery cress  
Green asparagus, sweet rye, sea weed butter sauce

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Tournedos Rossini, Foie Gras, spinach, truffle pomme puree  
Roast sea bass, ceps, pink fur potatoes, cucumber, lemon thyme sauce  
Lancashire duck breast, turnips, apples, artichokes, madeira  
Smoked Gnocchi, young summer vegetables, truffle dressing, baby spinach

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Chocolate Dulcey marquise, poached peach, Bellini Sorbet  
Coconut panna cotta, passion meringue, kiwi sorbet  
Gariguetta strawberries, crunchy sable, pistachio cremeux  
Selection of artisan cheese, home made crackers, quince jelly

Cheese course : Small cheese plate £7pp, or large cheese plate (4-6 people) £22

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# 6 Course Tasting Menu - £70pp

Gazpacho, smoked courgette, almonds

Dorset crab, cucumber, lemon, dill

Foie Gras, smoked celeriac, rhubarb, celery melba

Arctic char, pickled cucumber, pink oysters, Atlantic prawns

Lamb, asparagus, garlic, lemon thyme

Strawberry consommé, strawberries, lemon balm, mascarpone

British & French Artisan  
cheese board selection,  
served with crackers & Queen's jelly  
£7 supplement

Classic wine pairing £49  
Discovery wine pairing experience £75

Due to seasonal variations some ingredients may change - We will inform you in a reasonable amount of time  
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# The Grill

## Pre-Order Requirements

Please note that some dishes may change according to seasonality of the ingredients.

In order to ensure the most efficient service and highest quality standards we ask for the following:

*For groups of up to 14* your guests can choose from the selected menu on the day.

*For groups of 15 to 24* we require a pre-order from the selected menu at least 1 week ahead of your event.

*For groups of 25 and above* we will kindly ask you to select one starter, one main and one dessert for the whole group and we then cater separately for any dietary requirements.

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# £35 Lunch Set Menu

Earl grey tea cured salmon, pickled cucumber, radish, roe  
Ham hock chicken terrine, spiced tomato chutney  
Smoked courgettes, endive, stilton, almonds  
Gazpacho, basil oil

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Whole Grilled Plaice, Samphire & Lemon  
Chicken paillard, red cabbage fennel slaw, tarragon  
Pea risotto, summer pea shoots, pecorino, lemon dressing  
Rib Eye steak, 180g, extra fine beans, peppercorn sauce  
Fillet steak, 220g, British White, 29 day aged, £10 supplement

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Lemon Yuzu Brule, almond Sable short bread  
White chocolate tarte, roasted ginger apricot, lime mint sorbet  
Pina Colada trifle

Due to seasonal variations some ingredients may change - We will inform you in a reasonable amount of time  
A discretionary 12.5% service charge will be added to your bill  
All beverages are exclusive of the price and charged on consumption



# £40 Dinner Set Menu

Heritage tomatoes, olives, goat's curd, baby basil  
Carpaccio of beef, shimeji, celeriac crème fraîche, celery cress  
Earl grey cured salmon, pickled cucumber, radish, roe  
Green asparagus, poached egg, hollandaise

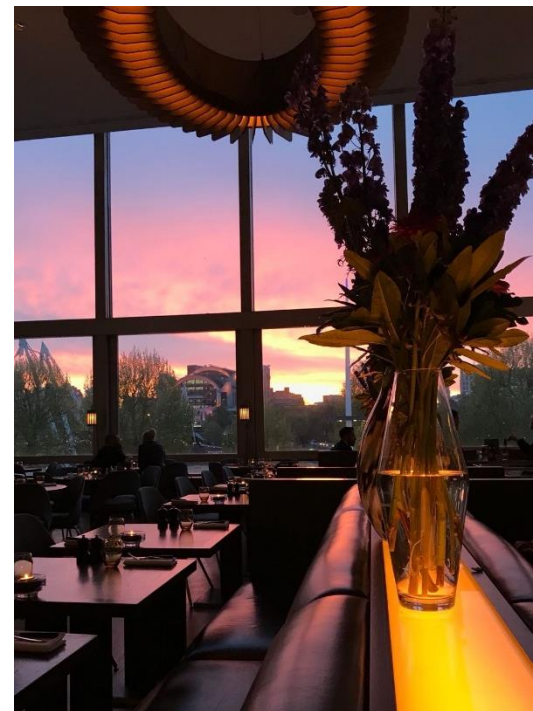
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Grilled sea bream, shaved fennel, sea weed butter sauce  
Chicken paillard, truffled peas, beans, tarragon creme fraiche  
Pea risotto, summer pea shoot salad, lemon dressing. pecorino  
Rib Eye Steak, 180g, extra fine beans, peppercorn sauce  
Fillet of beef, 220g, British White, 29 day aged béarnaise -£10 supplement

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Lemon Yuzu Brule', Almond Sable' Short Bread  
White Chocolate Tarte, Roasted Ginger Apricot, Lime Mint Sorbet  
Pina Colada Trifle

Due to seasonal variations some ingredients may change - We will inform you in a reasonable amount of time  
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# Canapés

£2.50 per item

Salt & pepper squid

Cured Var salmon, pickled cucumber, roe (GF)

Smoked mackerel pate, fennel melba

Chicken ballotine, tarragon mayo, crispy skin (GF)

Arancini pea and mint (V)

Isle of White tomato, goat's cheese, tartine (V)

Heritage beetroot, stilton, sweet rye (V)

£3.50 per item

Crab, apple, lemon tart

Beef tartare horseradish & watercress (GF)

Skylon mini beef hamburgers

Pickled mackerel, rhubarb and horseradish

Crispy pork croquettes, mustard

Mini soft shell crab sliders, wasabi mayo

Potato blinis, aubergine, basil (V, GF)

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A discretionary 12.5% service charge will be added to your bill

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# Bowl Food £7 per bowl

Fish & chips, tartare sauce

Warm smoked salmon, dill potatoes, radish (GF)

Tortellini, red pepper, goat's cheese

Pea risotto, pea shoot, truffle crème fraiche

Braised beef cheek, truffle mash & crispy shallots

Corn fed chicken breast, summer slaw, grain mustard

Heritage tomato panzanella, anchovy, olives, sherry dressing

Beetroot, orange, pecans, stilton, banyuls dressing ( GF)

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# Dessert Canapés £3 each

Raspberry & jasmin macaroon (GF)

Cracked mini choux with hazelnut Chantilly

Pina Colada truffle (GF)

Mini Krapfen, with apricot jam

Chocolate and passion fruit fudge

Small baba with Limoncello cremoso

Coconut lollipop ice cream (GF)

Artisan cheese board, bite size

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A discretionary 12.5% service charge will be added to your bill

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# Extras

## Wine pairing

Classic wine pairing

£49.00

## Cheese course

Small cheese plate

£7 per person

Large cheese plate

£20 for 4-6 people

## Cakes

**Chocolate** (Feuille milk chocolate base, filled with dark chocolate mousse & cacao nibs, sprayed with chocolate)

**Carrot** (Carrot sponge, filled with white chocolate mousse and pistachio, covered with a white glaze)

**Lemon** (White crumble base, filled with lemon mousse and dry raspberry, covered with raspberry lucid glaze)

**Vanilla** (Vanilla sponge filled with pastry cream and topped with seasonal fruit)

Small £30 (for up to 8 guests)

Medium £50 (for up to 20 guests)

Large £60 (for up to 30 guests)

Wedding cakes are bespoke, prices upon request





# Champagne and Rosé Wine

SKYLON

## Sparkling wine

NV Prosecco Le Dolci Colline Brut, Italy	£39
NV Chandon Brut, Argentina	£52
NV Vouvray Brut, Domaine Gilles Gaudron, France	£52
2007 Perlé Nero, Ferrari, Alto Adige, Italy	£109

## Champagne

NV Moët & Chandon Brut Imperial, Epernay	£75
NV Pol Roger Brut Reserve, Epernay	£95
NV Veuve Clicquot Ponsardin, Yellow Label	£99

## Rosé Champagne

NV Lallier Grand Cru Reserve Brut, Ay	£89
NV Laurent-Perrier Cuvée Rosé, Tours-sur-Marne	£125

## Rosé Wines

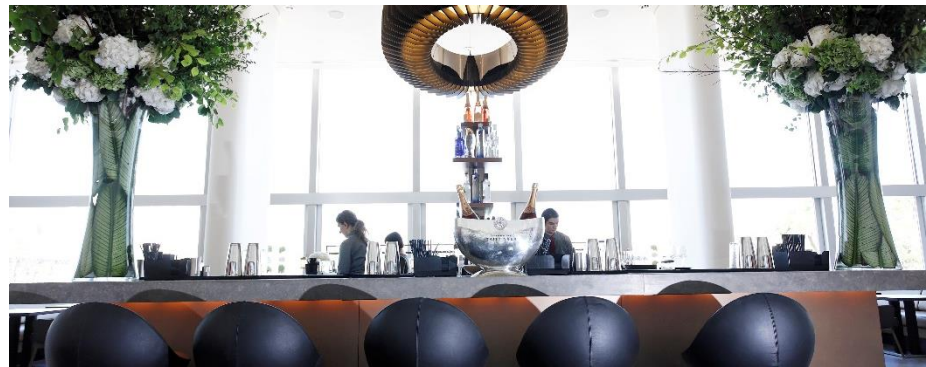
2017 Cinsault Rosé, Les Fleurs de Montblanc, Pays d'Oc, France	£29.50
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# White Wine

SKYLON

2017 Blanc de Blancs Sec, Cuvee Jean-Paul, Côtes de Gascogne	£26
2016 Pinot Blanc, Cave de Turkheim, Alsace, France	£29.50
2016 Viognier reserva, Tabali, Limari Valley, Chile	£38
2017 Albariño, Torres, Paso da Bruxas, Galicia, Spain	£39
2016 Sauvignon Blanc, San Simone, Friuli Venezia Giulia, Italy	£39
2017 Chablis, Domaine de la Motte, Burgundy, France	£48
2016 Gavi Di Gavi, la Minaia, Nicola Bergaglio, Piedmont, Italy	£49
2015 Crozes Hermitage Blanc, Domaine E. Pochon	£51
2016 Saint Veran, Domaine Gueugnon-remond, Burgundy, France	£53
2017 Greco di Tufo, Villa Raiano, Campania, Italy	£55
2017 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£69
2016 Marimar Estate Chardonnay, "Acero", Russian River Valley, USA	£69





# Red Wine

# SKYLON

2016 Grenache, Cuvée Jean-Paul, Vaucluse	£26
2014 Pais, Miguel Torres, Reserve de Pueblo, Chile	£38
2016 Pinot Noir, Tyrell's Wines, Australia	£39
2016 Primitivo di Manduria, Pignataro, Apulia, Italy	£45
2014 Carmenere, Signos de Origen, Emiliana, Chile	£49
2014 Rioja Crianza, Limited Edition, Ramon Bilbao, Spain	£51
2014 Cabernet Sauvignon, Le Riche, Stellenbosch, South Africa	£53
2014 Pinot Noir, Nielson by Byron, California	£53
2014 Malbec Gran Reserva, Humberto Canale, Argentina	£59
2016 Rioja Reserva, Valenciso, Spain	£65
2011 Château Rahoul, Graves, Bordeaux, France	£82
2012 Gevrey Chambertin, Cuvée Ostréa, Jean-Louis Trapet, Burgundy	£145



# Bar Selection

# SKYLON

## Soft Drinks

Coke, Diet Coke	£3.85
Lemonade Fever Tree	£3.85
Bitter Lemon Fever Tree	£3.85
Soda Water Fever Tree	£3.85
Tonic Water Fever Tree	£3.85
Slim line Tonic Fever Tree	£3.85
Mediterranean Tonic Fever Tree	£3.85
Elderflower Tonic Fever Tree	£3.85
Ginger Ale Fever Tree	£3.85
Juices	£3.85
Freshly Squeezed Juices	£4.75
Belu Spring Still & Sparkling Water	£4.75

## Beers

Peroni 4.7%, Lager, Italy	£5.50
Schiehallion, 4.5%, Lager, Scotland	£6.00
Broken Ale, 4.8%, Amber Ale, Scotland	£6.00
Old Engine Oil, 6%, Black Ale, Scotland	£6.50
Urban Orchard, 4.5%, Cider, UK	£6.50





# After Dinner Treats

# SKYLON

## Tea/Coffee

Coffee

£3.85

Tea

£4.00

## Sweet wine

2008 Tokaji Aszu 5 puttonyos Royal Tokaji (50cl)

£88.00

2005 Sauternes Castelnau de Suduiraut (75cl)

£97.00

## Port

N.V. Six Grapes Reserve, Graham's (75cl)

£62.00

N.V. Port Tawny Graham's 10yr (75cl)

£78.00





# Cocktails £12.50

## Martini Grand Prix

Martini Rosso, Martini Bianco, Tanqueray gin and apple juice, garnished with dehydrated apple and served in a Old Fashioned glass

## Old Fashioned by Skylon

Buffalo Traces, Angosterra bitters, orange bitters and simple syrup, garnished with orange zest and served in an Old Fashioned glass

## Cassis Tom Collins

Tanqueray gin, fresh lime juice, simple syrup, crème de cassis, topped up with soda, garnished with blueberries and served long in a high ball glass

## Old Cuban No2

Havana 3 y.o, fresh lime juice, simple syrup, topped up with Prosecco, garnished with mint and Maraschino cherry, and served in a Champagne flute

## Vodka Skylon Punch

Ketel one Vodka, elderflower cordial, house white wine, fresh lemon juice, simple syrup, topped up with tonic water and served long in a high ball glass

For more cocktail suggestions please ask your events manager

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