

# 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.