
River View - Standing

SKYLON



Welcome to Skylon

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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.

The River View area, Skylon's semi-private luxurious space, is situated by the bar and boasts floor to ceiling windows. Guests have an uninterrupted view of the Southbank and River Thames while enjoying the atmosphere from the restaurant, bar and grill.

The maximum we can accommodate is 60 for a standing reception.



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)

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



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

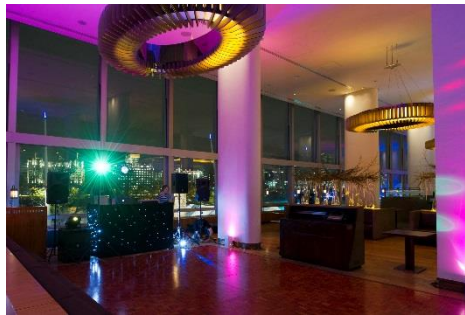
Coconut lollipop ice cream (GF)

Artisan cheese board, bite size

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Champagne and Rosé Wine

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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

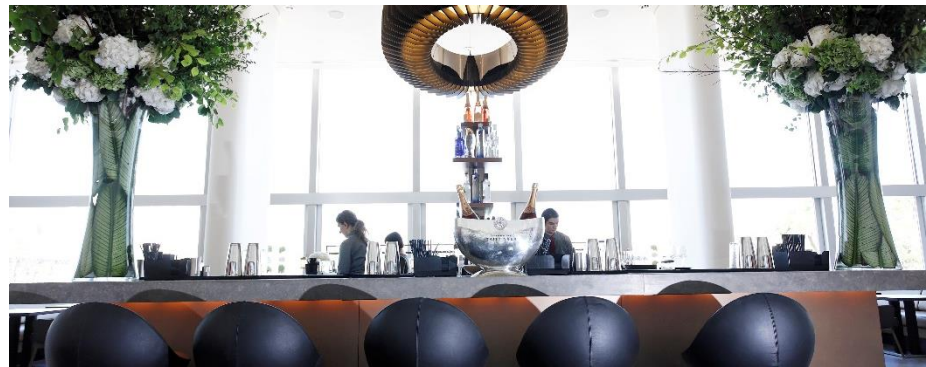
2017 Cinsault Rosé, Les Fleurs de Montblanc, Pays d'Oc, France	£29.50
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White Wine

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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

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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

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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

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Sweet wine

2008 Tokaji Aszu 5 puttonyos Royal Tokaji (50cl)

£88.00

2005 Sauternes Castelnau de Suduiraut (75cl)

£105.00

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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