
Festive Events at 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.

Make this festive season one to remember at the stunning Skylon Restaurant



Seated Meal

Set Menus

Pre-Order Requirements

We kindly require you to select either the £37.50 (lunch only), £50, £60 or £70 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.



£37.50 Set Menu

Lunch only

Butternut squash velouté, chestnut, crème fraiche
Colston basset stilton, endive, saffron pear
Smoked chicken ham hock terrine, celeriac remoulade

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Celeriac apple risotto, watercress
Chicken ballotine, Castellucios lentils, Brussel sprouts
Smoked haddock, shellfish minestrone

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Christmas pudding, brandy custard
Vanilla brûlée, gingerbread biscuit
Rice pudding, winter fruits

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



£50 Set Menu

Lunch and Dinner

Celeriac cream truffle tartine
Cured Var salmon, pickled cucumber, honey mustard dressing
Slow cooked pigeon, tender swede, banyuls

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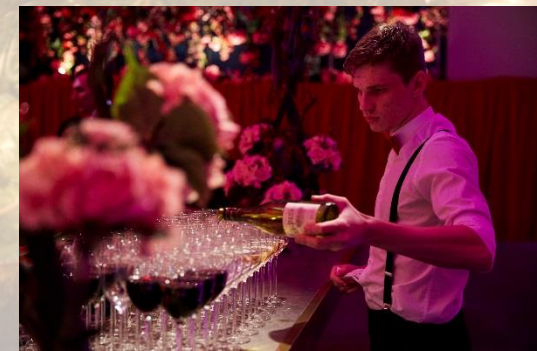
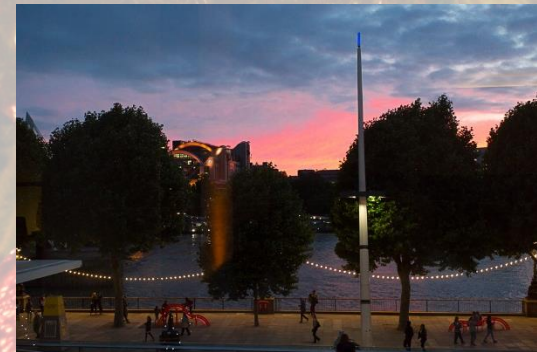
Norfolk bronze turkey ballotine, chipolatas, bread & cranberry sauce, sprouts
Braised ox cheek, truffle pomme purée, savoy cabbage
Jerusalem artichoke spelt, horseradish, artichoke chips
Bream fillet, crab potatoes, sea weed butter sauce

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Christmas pudding, brandy custard
Chocolate praline mousse, salted caramel
Citrus meringue, kefir mousse, quinoa

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

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£60 Set Menu

Lunch and Dinner

Roast beetroot, savoy cabbage, gherkins, truffle dressing, chestnuts
Slow cooked pigeon breast, tender swede, pickled red cabbage
Cured Var salmon, sea buckthorn curd, liquorice
Brixham white crab, apple, fennel, lemon

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Norfolk bronze turkey ballotine, chipolatas, bread & cranberry sauce, sprouts
Braised ox cheek, truffle pomme purée, turnips, pancetta
Jerusalem artichoke spelt risotto, horseradish cream, artichoke chips
Bream fillet, Atlantic prawns, aubergine, cucumber

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Christmas pudding, brandy custard
Chocolate praline mousse, salted caramel
Citrus meringue, kefir mousse, quinoa
Vacherin, crackers, chutney

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

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£70 Set Menu

Dinner only

Roast beetroot, savoy cabbage, gherkins, truffle dressing, chestnuts
Slow cooked pigeon breast, tender swede, pickled red cabbage
Cured Var salmon, sea buckthorn curd, liquorice
Brixham white crab, apple, fennel, lemon

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Norfolk bronze turkey ballotine, chipolatas, bread & cranberry sauce, sprouts
Braised ox cheek, truffle pomme purée, turnips, pancetta
Jerusalem artichoke spelt risotto, horseradish cream, artichoke chips
Bream fillet, Atlantic prawns, aubergine, cucumber

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Christmas pudding, brandy custard
Chocolate praline mousse, salted caramel
Citrus meringue, kefir mousse, quinoa
Vacherin, crackers, chutney

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

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Canapés

£2.50 per item

Confit chicken, tarragon, crispy skin

Pumpkin pine nut tartlet

Mushroom tart, truffle celeriac crème fraiche

Beetroot hummus, horseradish

Squash & pecorino arancini

Plaice goujons, tartar sauce

Ox cheek croquette, BBQ mayo

£3.50 per item

Crispy duck leg croquette, plum sauce

Cured Var salmon, potato blini, keta caviar

Black pudding roll, lingonberry jam

Crispy soft shell crab, wasabi mayo

Crab and pickled cucumber cones, dill mayo

Steak tartare charcoal cone

Gruyere gougères

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Bowl Food

£7 per bowl

Plaice goujons, chips and tartar sauce

Braised ox cheeks, truffle polenta, horseradish cream

Cep risotto, pecorino

Castelluccio lentils, feta, roast squash

Var salmon, saffron crushed potatoes, seaweed butter sauce

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All beverages are exclusive of the price and charged on consumption



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

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



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 6 guests)

Medium £50 (for up to 10 guests)

Large £60 (for up to 15 guests)

Wedding cakes are bespoke, prices upon request



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

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

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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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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)

£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 each

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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