

SKYLON

New Year's Eve Menu 2023
7 courses and a Glass of Champagne
£375

Amuse bouche

Eggs on toast

devilled eggs, set custard, caviar, brioche, Parmesan

Jalapeño cheese poppers (vg)

romesco, macadamia nuts

Starters

BBQ lobster

celeriac rémoulade, gem lettuce, bisque

Heirloom beetroot (vg)

pine nut crumble, whipped truffled feta

Mains

Poached halibut

wilted greens, heritage carrots, potato pavé, broth

Trio of duck

Breast, confit leg, duck liver, braised chicory, gratin Dauphinois, plum

Wild mushroom risotto (vg)

Baked and stuffed portobellos, ceps, winter truffle

Pre-dessert

gin and tonic sorbet, waffle cones

Desserts

Paris Brest

choux pastry, salted caramel, chocolate and pistachio Ice cream, hazelnut praline, vanilla Chantilly, chocolate sauce, crèmeux.

Fruits and berry Pavlova (vg)

strawberry Chantilly, raspberry sorbet, macerated berries

Petits fours

pâtes de fruits maison (vg/gf)
assorted chocolate truffles (gf)

Midnight canapes

Oscietra caviar, blinis, eggs, crème fraîche
mushrooms on toast, winter truffle