SKYLON

NEW YEARS EVE MENU
5 COURSES

STANDARD SEATING £395 | WINDOW SEATING £450

With a complimentary glass of Champagne

AMUSE BOUCHE

Marmite Tart (v)
parmesan & apple

or

Battered Scallop
peas & mint

STARTERS

Cornish Crab &
Lobster Doughnut
crab hot sauce, sour cream & Oscietra caviar

Winter Truffle
Pasta (vg)
ceps & chestnuts

Steak Tartare (vg)
egg yolk, potato chips, bone marrow, 'Bloody Mary' dressing, winter truffle

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MAINS

Baked Arctic
King Crab Thermidor
baked crab & saffron rice

Surf & Turf
grilled beef fillet & garlic prawns, pepper sauce

Fried Aubergine
Parmigiana (vg)
truffled potatoes & winter vegetable chips

PRE DESSERT Blackcurrant Sorbet *Crème de cassis Jelly, Champagne*

DESSERTS

Baked Vanilla Custard (v)
winter berries

Black Forest Mousse (v)
kirsch chantilly hazelnuts

Sticky Toffee Pudding (v)
vanilla ice cream

British Cheese Selection *grapes, quince, crackers*

A SELECTION OF PETIT FOURS (v)

DISCOVER MORE

SKYLON-RESTAURANT.CO.UK

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13% service charge will be added to your final bill.