



NYE SET MENU

£50pp. Please pre-select one main course and one dessert for each guest

SHARING STARTER

Charcuterie

Salami, Coppa, Prosciutto Crudo, Castello Danish Blue, Aged Parmigiano Reggiano, Golden Cross Goats Cheese, Quince Chutney, and Crudit  with Marie Rose Sauce (vg)

MAIN COURSE

Braised Ox Cheek, Saffron Risotto, Salmoriglio

Slow cooked ox cheek in red wine served with saffron risotto

Linguine Frutti Di Mare

Mixed seafood linguine

Gnocchi Alla Sorrentina

Gnocchi with tomato sauce and buffalo mozzarella

DESSERT

Frangelico Tiramisu

Affogato with coconut ice cream (vg)

Add truffle to your main £15. Add a mince pie £6

Please notify your waiter if you have any allergies



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Cheers to the New Year! Celebrate with some bubbly

CHAMPAGNE

Moët & Chandon Brut Impérial NV £22 / 85 / 165*

Moët & Chandon Rosé Impérial NV £95 / 185*

Veuve Clicquot Yellow Label Brut NV £99

Moët & Chandon Impérial Nectar Rosé £125

Dom Perignon Brut £249

Dom Perignon Brut Rosé £399

PROSECCO

Le Altane Prosecco Extra Dry, Italy £9.5/36

Refreshing with notes of sweet citrus and pear

Il Baco da Seta Prosecco Spumante Rosé, Italy £10/38

Lush summer strawberry and raspberries dominate the flavours

Prices: Glass / Bottle / *Magnum

Please drink responsibly



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