

# ROYAL LONDON SUITES

## *Christmas Menu*

### OPTION ONE

**£65pp for 3 courses**

Includes amuse bouche, mince pies, tea and coffee

## *Packages*

*All of the following packages include the 3 course meal, as above*

### **Bronze £79pp**

Includes half bottle of wine

*Muscadet Sèvre et Maine, Sur Lie, La Griffre, Chéreau Carré, Loire Valley, France '18 or  
Barbera del Piemonte, Ottone 1, San Silvestro, Piemonte, Italy '18*

### **Silver £94pp**

Includes Christmas cocktail and half bottle of wine

*Gavi, Palás, Michele Chiarlo, Piemonte, Italy '18 or Rioja Reserva, Ondarre, Spain '15*

### **Gold £106pp**

Includes glass of Joseph Perrier Champagne, bottle of Kingsdown  
still or sparkling water and half bottle of wine

*Chardonnay, Omaka Reserve, Saint Clair, Marlborough, New Zealand '17  
or Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France '14*

Montcalm Royal London House Hotel, 22 -25 Finsbury Square London EC2A 1DX  
020 3873 4060 | [www.aviarylondon.com](http://www.aviarylondon.com)

[www.etmgroup.co.uk](http://www.etmgroup.co.uk)

# ROYAL LONDON SUITES

## Christmas Menu

*Amuse bouche*

### Starters

Pumpkin and chestnut soup, roast pumpkin seeds *v*

Confit Barbary duck and pork belly terrine, pear  
and saffron chutney, sourdough

Fennel cured Scottish salmon, horseradish cream,  
pickled fennel, rye toast

Truffle and mushroom arancini, tarragon mayonnaise *plant based*

### Mains

Pan fried Peterhead cod, potato and thyme rosti,  
rainbow chard, tarragon butter sauce

Slow braised short rib of British beef, fondant potato,  
king oyster mushroom, cavolo nero, bone marrow jus

Roast turkey, pigs in blankets, roast duck fat potatoes,  
Brussels sprouts, carrots, chestnut stuffing, roasting juices

Cranberry, pine nut, lentil and sage roast, rosemary roast potatoes,  
red cabbage, parsnips, herb gravy *plant based*

### Desserts

Christmas pudding, brandy custard

Dark chocolate torte, pear caramel, cocoa nibs *plant based*

Baked vanilla cheesecake, cinnamon maple syrup, pecans

Lemon meringue pie, toasted marshmallows, crème fraîche

*Mince pies, tea and coffee*

# ROYAL LONDON SUITES

## Christmas Menu

### OPTION TWO

**£35pp for 3 courses and mince pies**

## Packages

*All of the following packages include the 3 course meal, as above*

### **Bronze £49pp**

Includes half bottle of wine

*Muscadet Sèvre et Maine, Sur Lie, La Griffé, Chéreau Carré, Loire Valley, France '18 or  
Barbera del Piemonte, Ottone 1, San Silvestro, Piemonte, Italy '18*

### **Silver £62pp**

Includes glass of Prosecco and half bottle of wine

*Gavi, Palás, Michele Chiarlo, Piemonte, Italy '18 or Rioja Reserva, Ondarre, Spain '15*

### **Gold £72pp**

Includes glass of Joseph Perrier Champagne and half bottle of wine

*Chardonnay, Omaka Reserve, Saint Clair, Marlborough, New Zealand '17  
or Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France '14*

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# ROYAL LONDON SUITES

## Christmas Menu

### OPTION TWO

#### Starters

Citrus cured Scottish salmon, dill cream cheese, toasted rye bread

Curried parsnip soup, coconut coriander yoghurt *plant based*

Barbary duck and cranberry terrine, clementine chutney,  
chargrilled sourdough

Salt baked beetroot, pickled shallot, rocket, caramelised  
leek vinaigrette, hazelnuts *plant based*

#### Mains

Pan fried Peterhead cod, crushed potatoes, sprout tops,  
parsnip crisps, chive butter sauce

Braised short rib of British beef, fondant potato, roast celeriac,  
sprout tops, bone marrow and red wine sauce

Roast turkey, pigs in blankets, duck fat roast potatoes,  
Brussels sprouts, carrots, chestnut stuffing, roasting juices

Cranberry, lentil, pine nut and sage roast, rosemary roast  
potatoes, red cabbage, parsnips, herb gravy *plant based*

#### Desserts

Christmas pudding, brandy custard

Dark chocolate torte, poached clementine *plant based*

Baked vanilla cheesecake, winter fruit compote, toasted almonds

Lemon meringue pie, torched marshmallow, raspberry coulis

#### Tea and coffee



## ROYAL LONDON SUITES

*Canapés and bowl food*

£25pp for 3 canapés 2 bowls

£35pp for 4 canapés 3 bowls

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# Canapés

## FISH

Beetroot cured salmon, horseradish  
Smoked haddock and leek tart  
King prawn guacamole, breakfast  
radish, coriander  
Salmon fishcake, sweet chilli

## PLANT BASED AND VEGETARIAN

Stuffed new potatoes,  
piquillo cream, and basil purée  
Cheddar scones,  
pickled celery, grilled figs  
Roasted root vegetable  
and chickpea pâté, baby gem,  
pomegranate *plant based*  
Vegetable spring rolls, sweet chilli  
sauce *plant based*

## MEAT

Turkey bonbons, cranberry sauce  
Rare roast beef, Yorkshire  
pudding, horseradish  
Pancetta prune and Cashel  
Blue cheese croquette  
Lemon and thyme roast  
chicken salad, sourdough cracker,  
crispy chicken skin

## DESSERT

Pecan and chocolate brownie,  
Chantilly cream  
Sticky toffee pudding  
Brandy and candied orange mince pie  
Lemon meringue pie

# Bowl food and larger bites

## FISH

Fish and chips, tartare sauce  
Scottish smoked salmon  
open sandwich, dill cream  
Pan fried hake, chickpea  
and harissa stew  
Brixham fish pie

## MEAT

Pigs in blankets skewers  
Cheeseburger slider, caramelised  
onion relish  
Chicken and spring onion yakitori  
Pulled pork slider, slaw

## PLANT BASED AND VEGETARIAN

Goat's cheese and red pepper frittata  
Potato, tomato and cannellini bean curry, coconut yoghurt *plant based*  
Beetroot and quinoa slider, cranberry relish *plant based*  
Cheese and potato pie, roast tomato sauce

From the menu above, please select the items you would like and we will then prepare enough of each canapé and bowl food for all of your guests. This menu needs to be pre ordered and a minimum number of 10 applies.

All prices include VAT. For full allergen information please go to [www.aviarylondon.com](http://www.aviarylondon.com)



# ROYAL LONDON SUITES

## *Drinks Menu*

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# ROYAL LONDON SUITES

## *Drinks Menu*

### CHAMPAGNE

Joseph Perrier, Brut Cuvée Royale, Châlons-en-Champagne, France NV | 67

### WHITE WINES

Muscadet Sèvre et Maine, Sur Lie, La Griffre, Chéreau Carré, Loire Valley, France '18 | 29

Gavi, Palás, Michele Chiarlo, Piemonte, Italy '18 | 39

Chardonnay, Omaka Reserve, Saint Clair, Marlborough, New Zealand '17 | 49

### RED WINES

Barbera del Piemonte, Ottone 1, San Silvestro, Piemonte, Italy '18 | 29

Rioja Reserva, Ondarre, Spain '15 | 39

Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France '14 | 49

### MAGNUMS

Chablis, Jean Goulet, Bourgogne, France '18 | 95

Château Lestritte, Capmartin, Bordeaux Supérieur, France '16 | 90

Châteauneuf-du-Pape, Domaine de la Solitude, Rhône, France '16 | 120

### PORT

LBV Port, Barros, Douro, Portugal '13 | 49