

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

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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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

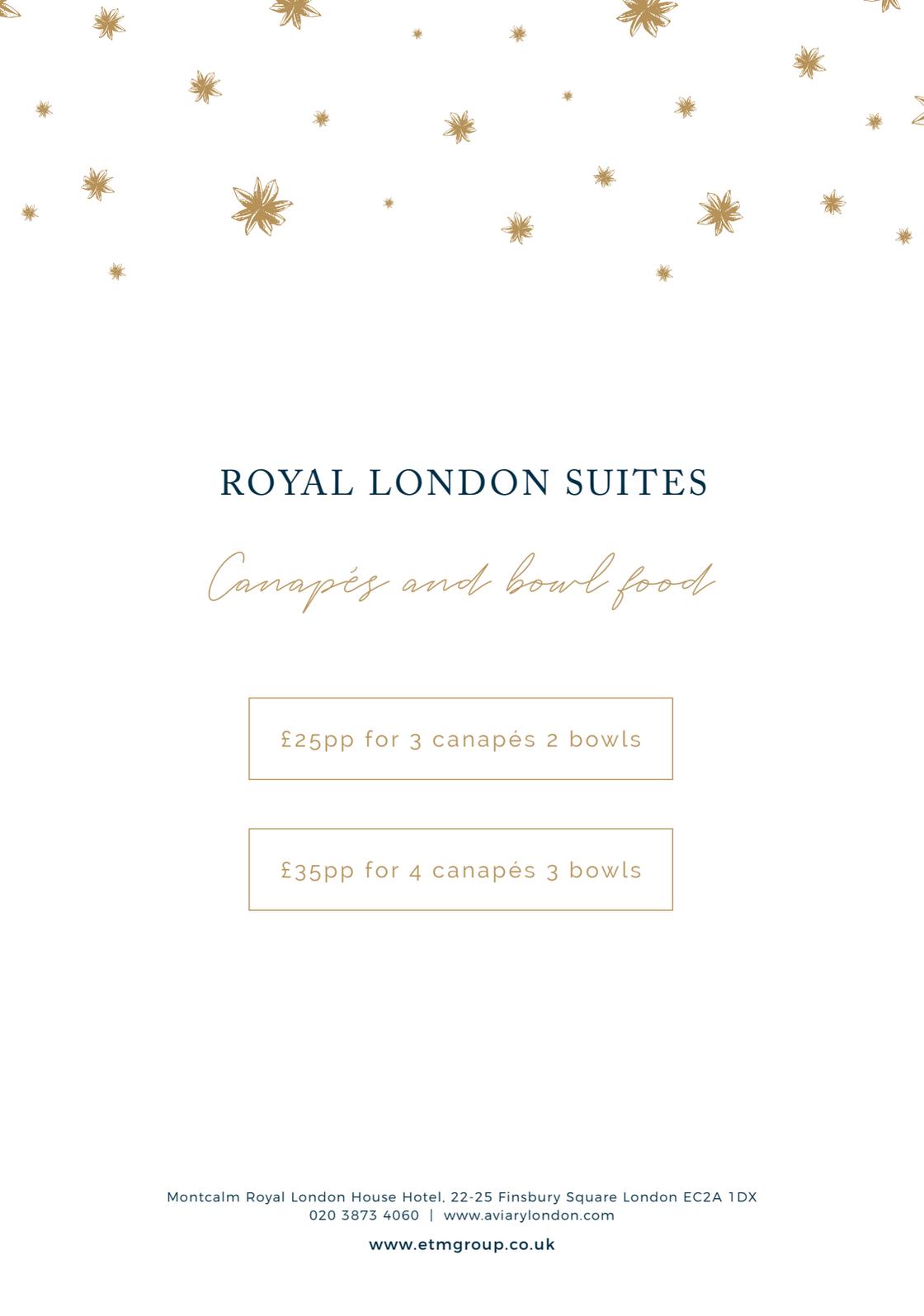
Christmas pudding, brandy custard

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

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.



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Drinks Menu

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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 Lestrille, 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