

AVIARY Christmas Day Menu 2022

£130pp for four courses including mince pies, coffee/tea and petit fours

We Meet Agains

Aviary, 22-25 Finsbury Square, London, EC2A 1DX 020 3873 4060 | aviarylondon.com

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STARTERS

Duck liver parfait, Port jelly, almonds and cranberries, toasted brioche

Crayfish and ricotta crèpe parcel, bechamel and avruga caviar

Spiced parsnip soup, crumbled chestnuts, truffle caviar crouton (pb)



Traditional Christmas lunch of roast Norfolk bronze turkey, chestnut, sage and onion stuffing, pigs in blankets, sourdough bread sauce, cranberry sauce and gravy

Beef Wellington, wild mushroom duxelles, horseradish and bone marrow gravy

Scottish salmon en croute, parsley cream sauce, pea purée

Lentil, wild mushroom, fruit and nut Wellington, grain mustard gravy (pb)

All main courses will be served with Yorkshire puddings, roast potatoes, honey roast parsnips, salt-baked carrots, Brussels sprouts and chestnuts and braised red cabbage



DESSERTS

Panettone tiramisu

Puff pastry, apricot frangipane and hot rum spiced eggnog (pb)

Traditional Christmas pudding, Port and prune ice cream, custard



CHEESE AND PORT

Black Cow Cheddar (hard, cow's); Stilton (blue, cow's); Somerset Brie (soft, cow's); chutney, grapes, celery, crispbreads and a glass of Barros LBV Port, Portugal NV



MINI MINCE PIES, GUERNSEY CREAM

COFFEE/TEA, PETIT FOURS

(pb) plant based

You are more than welcome to book a space for arrival drinks and canapés prior to sitting down for your Christmas lunch. Please speak to our team to arrange this.

Please note that this menu may be subject to small modifications. A pre-order is required in advance. Our team will be in touch to arrange this with you. Arrival drinks and canapés are not included in the set menu price. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please visit aviarylondon.com