



AVIARY

Christmas Menu 2022

£70pp for three courses including
mince pies, coffee and tea



We Meet Again

THIS CHRISTMAS

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

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STARTERS

Jerusalem artichoke soup, tarragon truffle crouton *(ph.)*

Gin poached Scottish salmon, baby potatoes and dill salad, crème fraîche,
salmon caviar, rye bread

Duck and guinea fowl terrine, spiced cranberry chutney, rocket, sourdough

Goat's cheese mousse, sage sauce, hazelnut crumble, chicory and frisée *(v.)*



MAINS

Roast Norfolk Bronze turkey, chestnut, bacon and cranberry stuffing, pigs in blankets,
beef fat potato fondant, Savoy cabbage, carrots, bread sauce, Madeira jus

Braised beef cheeks, cavolo nero, cauliflower mashed potatoes,
creamed leeks, red wine braising juices

Roast Atlantic cod, butternut squash, blanched turnip, candied chilli pepper

Pumpkin and artichoke risotto, Stracciatella cheese, saffron oil,
pumpkin seeds *(v.) (ph. available)*



DESSERTS

Traditional Christmas pudding, Cognac and orange butter, custard

Sticky toffee pudding, crème fraîche ice cream, crystallised walnuts,
sweet red pepper

Guinness chocolate cake, sesame crumble, carrot and vanilla, sesame ice cream

Roast pear, salted caramel, candied pecans, blueberry sorbet, citrus crumble *(ph.)*

Cheeseboard for one or more to share. Supplement £8

MINCE PIES, COFFEE AND TEA

(v.) vegetarian (ph.) plant based

Please note that these menus are subject to small modifications. A booking is required in advance to dine from this menu. Large groups may be required to pre-order in advance. 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