



AVIARY
ROOFTOP RESTAURANT & TERRACE BAR



Christmas Menu

£45pp for 3 courses

Joseph Perrier Champagne

Glass £13 | Bottle £67

STARTERS

Coronation guinea fowl terrine, sultanas, almonds, mint yoghurt, burnt onion

Scottish salmon tartare, smoked salmon, cucumber,
fennel sourdough cracker, crème fraîche, dill

Beetroot, walnuts, chicory, whipped vegan cream cheese, blackberries *(pb)*

Celeriac, hazelnut and truffle soup *(pb)*

MAINS

Glazed Cumbrian beef cheek, celeriac, beef fat shallots, kale, port jus

Roast breast of Norfolk Bronze turkey, pigs in blankets, goose fat fondant
potato, Savoy cabbage, carrots and parsnips, bread sauce, Madeira jus

Pan fried fillet of Golden bream, tarragon crushed potatoes,
baby leeks, sea herbs, mussel sauce

Roast ironbark pumpkin and wild rice 'Wellington', balsamic roast red onion,
rainbow chard, smoked pumpkin seed pesto *(pb)*

DESSERTS

Traditional Christmas pudding, Cognac and orange butter, custard

Gingerbread spiced panna cotta, poached pear, blackberries, biscuit

Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble

Dark chocolate cheesecake, clementine, cranberries, chocolate soil *(pb)*

British cheese board, pear chutney, quince paste, crispbreads

£3 supplement if taken as a dessert or
£10 as an additional course

MINCE PIES, TEA AND COFFEE

(pb) plant based

Please note that these menus are subject to small modifications. All prices include VAT.

A discretionary 12.5% service charge will be applied to your final bill.

For full allergen information please go to www.aviarylondon.com