AVIARY

New Year's Eve

Champagne on arrival: Joseph Perrier NV

AMUSE BOUCHE
Lobster thermidor doughnut, cep powder

STARTER
Venison tartare, mushroom ketchup, nasturtium, pickled shimeji mushroom, soda bread

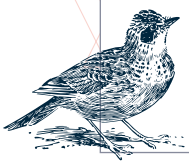
FISH
Pan fried turbot, crab bhaji, sea aster, spiced coconut sauce

MAIN
Rare breed beef Wellington, roast shallot, beef fat hispi cabbage, Bordelaise jus

DESSERT
White chocolate and salted caramel cheesecake, brown sugar meringue, bourbon jelly

PETIT FOURS
Peppermint macaroon
Chocolate and coffee honeycomb

CHEESE
Colston basset Stilton, Riesling poached pear, fruit bread



Please let our staff know if you have any allergies.
For full allergen information please ask for the manager or go to www.aviarylondon.com

All prices include VAT. An optional 12.5% gratuity will be added to the final bill.

ROOFTOP RESTAURANT AND TERRACE BAR
10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1DX
020 3873 4060 | aviarylondon.com

AVIARY

New Year's Eve

VEGETARIAN

Champagne on arrival: Joseph Perrier NV

AMUSE BOUCHE
Sauce Hodson gougère

STARTER
Smoked beetroot tartare, crème fraiche, nasturtium,
pickled horseradish, soda bread

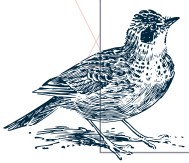
FISH
Poached duck egg, wild mushrooms, truffle,
salt baked celeriac, cep brioche soldiers

MAIN
Ironbark pumpkin, spelt and rosary goat's cheese
Wellington, balsamic roast red onion, rainbow chard

DESSERT
White chocolate and salted caramel cheesecake,
brown sugar meringue, bourbon jelly

PETIT FOURS
Peppermint macron
Chocolate and coffee honeycomb

CHEESE
Colston basset Stilton, Riesling poached pear,
fruit bread



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