

AVIARY

Christmas Menu

£65pp for 3 courses

Amuse bouche

Starters

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

Scottish salmon tartare, smoked salmon, cucumber,
fennel sourdough cracker, creamed cheese, dill

Beetroot salad, walnut, blackberries, chicory, whipped cheese

Celeriac, hazelnut and truffle soup *plant based*

Mains

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

Rolled breast of Norfolk turkey, smoked bacon, Savoy cabbage, goose fat
fondant potato, sourdough crumb, pigs in blankets, bread sauce, Madeira jus

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

Roast Ironbark pumpkin and wild rice Wellington, balsamic red
onions, rainbow chard, smoked pumpkin seed pesto *plant based*

Desserts

Traditional Christmas pudding, Cognac and orange butter, custard

Gingerbread spiced panna cotta, poached pear, blackberries

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

Dark chocolate cheesecake, clementine, cranberry, chocolate soil *plant based*

British cheeseboard, chutney, crispbreads

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

Mince pies, tea and coffee

Please note that these menus are subject to small modifications. A booking and a food order is required in advance to dine from this menu. 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