



Christmas Day Menu

£85 per person

*for four courses including amuse bouche,
mince pies and tea/coffee*

Festive amuse bouche

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Beetroot cured Scottish salmon, avocado and king scallop mousseline,
lobster croquette, pickled fennel

Carpaccio of wild Suffolk venison, horseradish sour cream, red currant jelly

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Roast fillet of wild Scottish halibut, cauliflower, samphire, romanesco, chive butter sauce

Welsh lamb "Wellington", girolles, pea purée, truffle jus

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

Eight hour slow braised ox cheek, horseradish potato purée,
roast carrots, broccolini, braising juices

Roast Norfolk Bronze turkey, bread sauce, pigs in blankets, duck fat roast potatoes,
Brussels sprouts and chestnuts, roast parsnips, cranberry sauce, Christmas gravy

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Christmas pudding, port and prune ice cream, custard

Pavlova, passionfruit and yuzu curd, poached rhubarb

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Mince pies, tea and coffee

*Due to seasonality and supply, all dishes are subject to minor changes.
Vegetarian and plant based options also available also on request.*

ADDITIONAL EXTRAS...

Christmas canapés £5pp

Arrival fizz/mimosa £8pp

Port and cheese course £15pp

Bottomless house £30pp

ETM red/white/rose, Crémant or Prosecco

Bottomless premium £60pp

*Joseph Perrier NV Champagne, Chablis,
Bordeaux or Whispering Angel*

All extras must be for the whole table (unless tea total or under 18).

(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



AVIARY

ROOFTOP RESTAURANT AND TERRACE BAR

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