

AVIARY



EVENT MENU

CANAPÉS

Grilled king prawn
*sweet & sour sauce,
pineapple*

Beef carpaccio
*horseradish cream,
crostini*

Trout gravadlax
*goat's cheese mousse,
guacamole, rye*

Whipped burrata
*sun-dried tomato,
pesto, focaccia (v)*

Lamb kofte
*tzatziki, pickled red
onion, baby gem*

Tomato salsa
*balsamic reduction,
chicory (pb)*

Chicken skewer
*katsu bbq sauce,
spring onion, sesame*

LARGER BITES

Lobster & crayfish
brioche roll

Sweet potato
falafel
apricot harissa

Cheeseburger slider
Cheddar, house sauce

*hummus, pickled
vegetables (pb)*

Chicken slider
truffle mayo

Cauliflower fritter
*spiced cauliflower
purée (pb)*

COSTS

Choose one of the following options:

All 7 canapés per person @ £45 pp; or
5 larger bites @ £40 pp; or

All 7 canapés & 3 larger bites per person @ £65 pp

Add individual canapés @ £6.50 pp

Add individual larger bites @ £8 pp

Minimum of 15 guests & 5 days notice required please

(v) vegetarian (pb) plant based



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At Aviary we are committed to serving only the highest quality British produce. All our meat is sourced from small British livestock farmers using the very best of the UK's heritage breeds. Our fish is responsibly sourced from South Coast day boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha oven to ensure the best possible flavour compared to traditional cooking methods.



ROOFTOP RESTAURANT AND TERRACE BAR

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