



AVIARY

New Year's Eve

BOTTOMLESS CANAPÉS & DRINKS

£225 per guest

CANAPÉS

10 per person, served throughout the evening

- Chipotle chicken tostada, avocado
- Rare roast beef, Yorkshire pudding and horseradish
- Chorizo sausage roll, piquillo pepper ketchup
- Tuna tartare, cucumber, soy dressing
- Kombu cured seabass, citrus dashi
- Salmon pakora, green chutney
- Wild mushroom arancini (v)
- Vegetable gyoza, soy and tamarind dipping sauce (pb)
- Spicy fried plantain tostada, peppers (pb)
- Cauliflower fritter, curry ketchup (pb)

DRINKS

BEER

Bottled Heineken (330ml) or Sol (330ml)

WINE AND SPARKLING

- Dopff au Moulin, Crémant d'Alsace, France NV
- Picpoul de Pinet, Les Pins de Camille, France '18
- Cabernet Sauvignon, Tierra Antica, Chile '18

CLASSIC COCKTAILS

LILLET SPRITZ

Lillet Rosé, Crémant d'Alsace, Schweppes soda

MOJITO

Havana Club 3yr rum, lime, brown sugar, mint

MARGARITA

Cazcabel Blanco tequila, Cointreau, lime juice

ESPRESSO MARTINI

Ketel One vodka, Tia Maria, coffee

DARK AND STORMY

Goslings Black Seal rum, Schweppes ginger beer, lime juice, Angostura bitters

PASSION FRUIT MARTINI

Ketel One vodka, passion fruit purée, vanilla syrup, Crémant d'Alsace

SIGNATURE SPIRITS

With mixer of choice:

Ketel One, Tanqueray, Brugal Añejo, Havana Club 3yr, Johnnie Walker Black Label

SHOTS

Cazcabel Blanco & Coffee, Sambuca, Jägermeister,

SOFT DRINKS

Available upon request

(pb) plant based

Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thebotanistbroadgate.com All prices include VAT.