



# 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

###### RUM PUNCH

Dead Man's Fingers coconut rum, Wray & Nephew overproof rum, Brugal Añejo rum, pineapple juice, lime juice, watermelon purée, 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, 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](http://www.thebotanistbroadgate.com) All prices include VAT.