



# AVIARY

## New Year's Eve

### MENU

#### STARTERS

Celeriac, hazelnut and truffle soup *(pb)*

Heritage beetroot salad, walnuts, blackberries, chicory,  
whipped plant based cheese *(pb)*

Smoked ham and chicken terrine, apple mustard chutney,  
baby gem, sourdough crisp

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

#### MAINS

Ratatouille and spinach Wellington, balsamic red onion,  
rainbow chard, rocket pesto *(pb)*

Pan fried fillet of Golden bream, herb crushed new potatoes,  
braised leeks, sea herbs, Noilly Prat cream

Roast free range Suffolk chicken breast and boudin, herb breadcrumbs,  
crushed new potatoes, buttered peas, smoked garlic purée, chicken jus

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

Lyon's Hill farm native breed 400g rib-eye steak on the bone  
served with triple cooked chips, watercress, Béarnaise sauce and  
peppercorn jus *(supplement £9)*

#### DESSERTS

Spiced chargrilled pineapple, rum syrup sponge,  
coconut crumble, passion fruit sorbet *(pb)*

Dark chocolate mousse, chocolate cigar, sour cherry sorbet

Gingerbread spiced panna cotta, poached pear, blackberries

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

ROOFTOP RESTAURANT AND TERRACE BAR

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1DX

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