



AVIARY

CHRISTMAS DAY ARRIVAL APERITIFS AND CANAPÉS

APERITIFS

Sparkling

Prosecco Superiore Rose DOCG, Della Vite, Valdobbiadene, Italy: 65 *(bottle)*

Joseph Perrier, Cuvée Royale, Châlons-en-Champagne, France: 85 *(bottle)* 16.50 *(glass)*

Nyetimber, Classic Cuvée, West Sussex, UK: 95 *(bottle)* 18 *(glass)*

Joseph Perrier, Cuvée Royale Rosé, Châlons-en-Champagne, France: 110 *(bottle)* 19 *(glass)*

Jacquesson, Cuvée 744, Dizy, France '16: 170 *(bottle)*

Cocktails all 16

CHRISTMAS SPIRIT - Black Cow Christmas Spirit, warm cranberry juice, cinnamon, orange

FLAME ROBIN - Roku gin, sake, Luxardo Bianco, orange and grapefruit bitter, fresh orange

IMPERIAL RAVEN - Ojo de Tigre mezcal, Cointreau, lime, red wine, egg white, cherrie

THREE CANAPÉS (15 PER PERSON)

Cured duck breast, Jerusalem artichoke crisp, horseradish hollandaise

Salmon gravadlax, fennel, orange, sour cream

Smoked tofu, crushed broad beans, pb cheese, crispy shallots *(pb)*

(pb) plant based

Fourteen days notice required please.

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. For full allergen information please visit aviarylondon.com



AVIARY



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.



ROOFTOP RESTAURANT AND TERRACE BAR

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