

AVIARY  
ROOFTOP RESTAURANT & TERRACE BAR

A VERY LONDON

Christmas



# YOUR Festive SPACE ✨

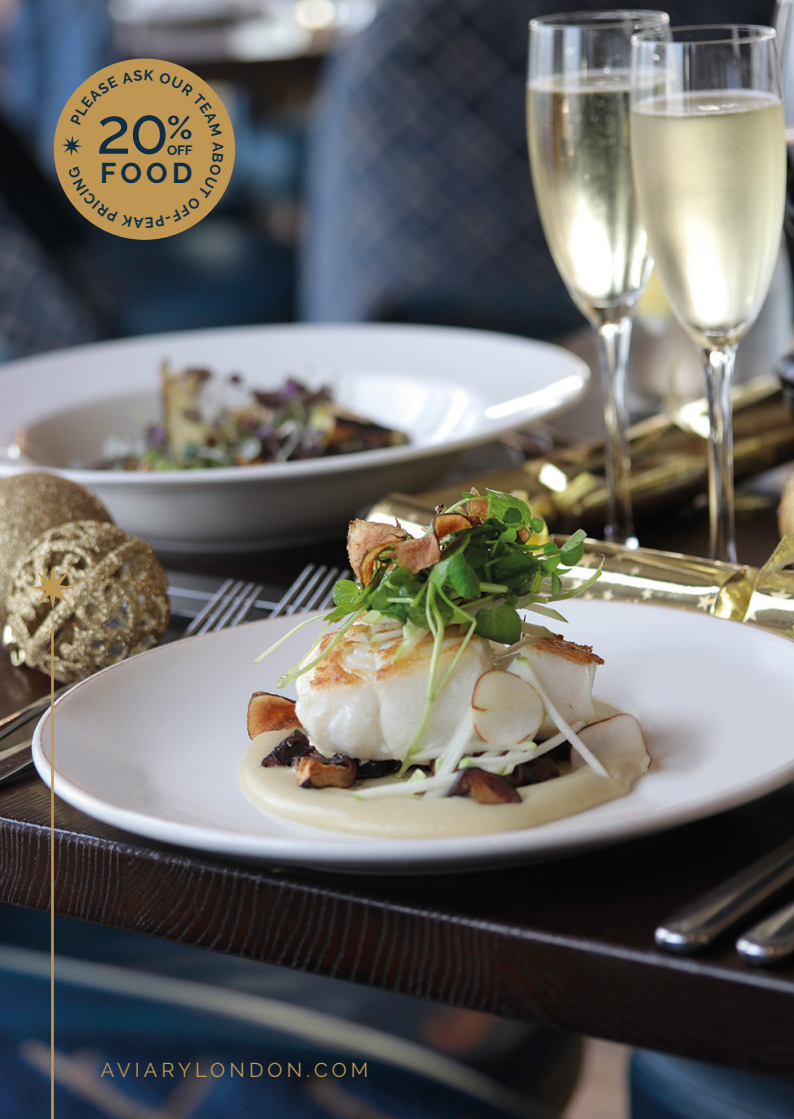
## PERCHED HIGH ABOVE THE CITY ✨

On the rooftop of the Montcalm Royal London House Hotel, Aviary offers an iconic setting for your Christmas party. Bespoke Christmas drink and dining packages for up to 250 guests, with the backdrop of London's best skyline.



SPACE	👤	🪑	AREA INFO
Restaurant	50	100	Available for exclusive hires
Bar area	100	40	Base areas
Glass box	50	15	Semi private
Palm rooms	20	15	Private room
Full Exclusive	250	100	Exclusive Venue with private bar
Royal London Suites	350	250	Exclusive lower ground floor with private bar





# \* ✨ Christmas ✨ \*

## DINING

### *Starters*

Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon, baby beets, pickled cucumber, wholegrain mustard dressing

Burrata, pumpkin relish, pumpkin seed granola (v)

Creamed cauliflower soup, truffle dressing (pb)

### *Mains*

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Chantenay carrots, Brussels sprouts & chestnuts, Christmas gravy

Slow cooked Welsh lamb shoulder, creamed mashed potatoes, braised red cabbage, minted lamb jus

Roast Atlantic cod, samphire, crushed potatoes, creamed leeks, preserved lemon

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)

### *Desserts*

Traditional Christmas pudding,

Cognac & orange butter, brandy custard

Pear & almond frangipane tart, crème fraîche

Chocolate & orange tart, vanilla ice cream (pb)

### *Mince pies, coffee and tea*

(v) Vegetarian | (pb) Plant based

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.



*Wine*  
DURING DINNER  
*Half bottle per person*

CLASSIC | £20 PP  
PREMIUM | £25 PP  
LUXURY | £30 PP

*Champagne*  
RECEPTION

£10 PP  
*Joseph Perrier Champagne*

*Bottomless*  
DRINKS\*

**CLASSIC**  
2 hours £80  
*Wine, beer & soft drinks*

**PREMIUM**  
2 hours £85  
*Spirits, wine, beer & soft drinks*

**LUXURY**  
2 hours £90  
*Champagne reception\*, spirits,  
wine, beer & soft drinks*

\*One glass per person on arrival.  
T&C Price and product may vary at time  
of pre-order. Bottomless drinks packages  
are available for groups of 20 or more for  
standing receptions only.



# \* \* Christmas \* \* RECEPTIONS

AMUSE BOUCHE & PETIT FOURS £10

## *Canapés*

ALL 7 FOR £45pp

Roast beef, horseradish cream, crostini

Marinated chicken skewer, hickory BBQ sauce

Parma ham wrapped breadsticks, lovage pesto

Salmon rilette, rye bread, preserved lemon

Smoked mackerel pâté on toast, crispy capers

Breaded brie, cranberry relish (v)

Merguez sausage roll (pb)

## *Larger bites*

ALL 5 FOR £40pp

Cheeseburger slider, Cheddar, burger sauce

Roast chicken slider, lemon mayo, rocket

Baked cod, chorizo & corn

Wild mushroom, artichoke & truffle tart (v)

Sweet potato falafel, hummus, harissa, pickled veg (pb)

## *Dessert canapés*

ALL FOR 10pp

Chocolate brownie, Chantilly cream

Lemon meringue tart

All 7 canapés and 3 larger bites @ £65 pp

Minimum of 15 guests

(v) Vegetarian | (pb) Plant based

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## Bottomless DRINKS

CLASSIC 2 HOURS £80

Wine, beer & soft drinks

PREMIUM 2 HOURS £85

Spirits, wine, beer & soft drinks

LUXURY 2 HOURS £90

Champagne reception\*, spirits, wine, beer & soft drinks

\*One glass per person on arrival.  
T&C Price and product may vary at time of pre-order.

## Brunch

Available all day every Monday | Choose a starter, main & side £40

### Starters

Burrata (v)

yellow mooli, focaccia, croutons, dill oil

Beef carpaccio

pear, radish, carrot relish, citrus soy dressing

Eggs Benedict

poached eggs, English muffins, Hollandaise &  
your choice of spinach, smoked salmon or ham

Avocado on toast (pb)

smashed avo, pink peppercorns, sourdough

### Mains

Grass-fed rib-eye (200g)

fried egg, Hollandaise

Native Blue lobster & crayfish roll

thick cut chips

Double cheeseburger

classic sauce, caramelised onions,

Cheddar cheese, pickles, thick cut chips

Seasonal vegetable risotto (v) (pb on request)

### Sides

Mac & cheese (v)

crispy shallots

Tenderstem broccoli (pb)

red chilli, garlic, yuzu dressing

Butterhead leaf salad (pb)

vinaigrette

Thick cut chips (pb)

(v) Vegetarian | (pb) Plant based

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# Wine

## \* SPARKLING

PROSECCO | £39  
Canal Grando Bosco, Italy

JOSEPH PERRIER | £76  
Brut Cuvée Royale, Chalons-en-Champagne,  
France

NYETIMBER | £96  
Classic Cuvée, Kent, England

POMMERY | £99  
Brut Royal, France NV

## \* WHITE

VERMENTINO | £40  
Timo, San Marzano, Salento, Italy

GAVI DI GAVI | £50  
Jassili, San Silvestro, Italy

SAUVIGNON BLANC | £60  
The Raptor, Marlborough, New Zealand

SAINT-VERAN | £70  
Olivier Ravier, France

## \* ROSÉ

THE PALE BY SACHA LICHINE | £48  
Pays du Var, France

CÔTES DE PROVENCE | £70  
Whispering Angel, France

## \* RED

MONTEPULCIANO D'ABRUZO | £40  
Avegiano, Bove, Italy

RIOJA | £50  
Reserva, Ondarre, Spain

PINOT NOIR | £60  
Old Stage, Monterey, US

CHÂTEAU DE CISSAC | £70  
Haut Medoc, France

## \* MAGNUM

CHABLIS | £150  
Domaine Jean Goulley, France

CROZES-HERMITAGE | £140  
Terre d'Eclat, Domaine de la Ville Rouge,  
France

CHIANTI | £160  
Classico Riserva, Agostino Petri, Castello  
Vicchiomaggio, Italy



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## BOTTLED BEER & CIDER

- \* HEINEKEN 5% | £6.5
- HEINEKEN 0% | £5.5
- SOL | £6.5
- LUCKY SAINT, Unfiltered | £6
- OLD MOUT CIDER | £7

## BOTTLES OF SPIRITS (700 ML)

### \* WHISK(E)Y

- AUCHENTOSHAN THREE WOOD | £250
- JOHNNIE WALKER BLACK LABEL | £195
- BULLEIT | £195
- TOKI | £210

### \* GIN

- AVIATION | £215
- CHASE PINK GRAPEFRUIT & POMELO | £230
- HENDRICK'S | £200
- MIRABEAU ROSÉ | £225
- SLINGSBY MARMALADE | £225
- ROKU | £200
- TANQUERAY | £180



### \* RUM

- HAVANA CLUB 3YR | £160
- RON ZACAPA 23YR | £265

### \* VODKA

- CIROC | £210
- KETEL ONE | £180

### \* TEQUILA

- CASAMIGOS REPOSADO | £260
- CAZCABEL BLANCO | £190
- CAZCABEL COFFEE | £190

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# AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

## ADDRESS

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

## TUBE STATIONS

Liverpool Street / Bank / Moorgate  
*All stations are a 5 - 10 minute walk*

## PARKING

Beech Street, Finsbury Square,  
London Wall and Aldersgate Street.  
Free parking on Milton Street after  
6.30pm Monday to Friday, after 1.30pm  
on Saturday, and all day Sunday.

## CONTACT

020 3873 4060  
[aviarylondon.com](http://aviarylondon.com)