

EVENT PACKAGES

Bridal Shower in the Sky 280
FOR 4 GUESTS

A flight of three Grey Goose cocktails per person & a Nordic Nights Smorgasbord

Nordic Nights Celebrations 195
FOR 2 GUESTS

Two Grey Goose cocktails & a three course set menu per person

Northern Lights & Party Nights 700
FOR 6 GUESTS

Welcome Merry Dancer cocktail on arrival
Grey Goose Limited Edition Vodka
1.5 litre bottle & mixers
Two Nordic Nights Smorgasbords

COCKTAILS

Merry Dancer

Grey Goose vodka, LBV port, blackberry liqueur, lemon juice, Joseph Perrier Champagne

Aurora

Grey Goose vodka, Aperol, strawberry liqueur, passion fruit syrup, pineapple juice

Cool and Warm

Grey Goose vodka, maple syrup, star anise, cinnamon, ginger beer, served hot

Northern Sky

Grey Goose La Poire vodka, Mozart dark & white chocolate liqueur, Cointreau, Bitter Truth Aztec chocolate & orange bitters

SET MENU

Starters

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

Pressed duck terrine, Swedish rökt duck breast, cranberry relish, sourdough crisps

Burrata, pumpkin relish, pumpkin seed gräskärnsgranola (v)

Mains

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

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

Roast celeriac, wild mushrooms, black cabbage, chestnut sauce (pb)

Desserts

Milk chocolate salted almond mousse, confit pear, coffee whip, pear sorbet

Apple & damson crumble, oat crumb, vanilla ice cream (pb)

Sticky toffee pudding, salted butterscotch and white chocolate sorbet

SMORGASBORD

Feast in the art of the true smørrebrød, taking part in the ritual of Norse dining.

A selection of traditional smoked & cured meats, Baltic smoked salmon, pickled vegetables, Montgomery Cheddar, Kidderton Ash goat's cheese, Stichelton Blue; biscuits, grapes, celery, chutney, winter rödbetor & horseradish dip, røget mackerel pâté, served with toasted surdejsbrød

Selection of nuts & olives

(v) vegetarian | (pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. 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.aviarylondon.com

NORDIC NIGHTS

BOOK NOW



AVIARY
ROOFTOP RESTAURANT & TERRACE BAR

IN PARTNERSHIP WITH
GREY GOOSE
VODKA