

A VERY LONDON
Christmas



3 COURSES, MINCE PIES, TEA & COFFEE £65

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



AVIARY
ROOFTOP RESTAURANT & TERRACE BAR

aviarylondon.com/christmas
22-25 Finsbury Square, London, EC2A 1DX
020 3873 4060

(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.