

A VERY LONDON
Christmas



3 COURSES, MINCE PIES, TEA & COFFEE £50

Starters

Ham hock & chicken terrine, cranberry relish, sourdough toast
Cured sea trout, pickled cucumber, wholegrain mustard dressing
Artisan goat's cheese, pumpkin relish & crumb (v)
Roast cauliflower soup, curry oil (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 braised beef cheeks, creamed mashed potatoes,
Savoy cabbage, red wine jus
Baked Atlantic cod, creamed leeks, samphire, crushed potatoes
Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)

Desserts

Traditional Christmas pudding, brandy custard
Chocolate & orange tart, vanilla ice cream (pb)
Sticky toffee pudding, salted caramel sauce, Chantilly cream
Cashel Blue, chutney, walnut & raisin toast

Mince pies, coffee and tea



ROYAL LONDON SUITES AT
THE MONTCALM
ROYAL LONDON HOUSE

aviarylondon.com/christmas
Lower Ground Floor, Montcalm Royal London House Hotel,
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.