

CHRISTMAS DAY 2024

4 COURSES £140pp

Add a glass of Joseph Perrier Champagne £10pp

Add wine pairing £35pp

Amuse bouche

STARTERS

Pressed Barbary duck terrine

smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon

baby beets, pickled cucumber, wholegrain mustard dressing

Artisan goat's cheese mousse

roast pumpkin, balsamic caramelised onion, seeds v (pb available)

Wine pairing - PINOT BIANCO, Quercus, Goriška Brda, Slovenia '22

MAINS

Roast Norfolk Bronze turkey

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

Roast beef ribeye

Yorkshire pudding, duck fat roast potatoes, Savoy cabbage, Chantenay carrots, horseradish cream, red wine jus

North Sea halibut

sweet potato terrine, kale, Jerusalem artichoke, chive butter sauce

Roast celeriac

wild mushrooms, black cabbage, truffle jus

Wine pairing - PINOT NOIR, La La Land, Victoria, Australia '21

DESSERTS

Christmas pudding

Cognac & orange butter, custard

Apple & marzipan strudel

almond brittle, blackberries pb

Guanaja chocolate parfait

caramelised banana, popcorn, caramel ice cream

Wine pairing - LBV PORT, Ferreira, Douro, Portugal '19

Cheeseboard £15

Black Cow Cheddar, Stilton, Tunworth. Pear chutney, grapes, celery, crispbreads

Mince pies, clotted cream

Coffee / tea & petits fours

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, and for full allergen information please ask for the manager or go to aviarylondon.com 10th floor, Montcalm Royal London House Hotel, 22-25 Finsbury Square, London, EC2A 1DX. 020 7873 4060

