

AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

NEW YEAR'S EVE DINNER 2024

5pm - 7pm

£100pp

CHAMPAGNE

A glass of Joseph Perrier, Cuvée Royale, France NV

AMUSE BOUCHE

Honey glazed fig & pancetta

STARTERS

Gressingham duck liver parfait

morello cherries, brioche

Cornish white crab tian

avocado, celeriac remoulade, salmon caviar, melba toast

Spiced butternut squash soup

confit shallot dumplings, chive crème fraîche pb

MAINS

Fillet steak

Parmesan polenta, crispy leeks, baby onions, peppercorn jus

Herb crusted wild halibut

potato gratin, salsify, lemon & chive butter sauce

Roast celeriac & sweet potato terrine

roscoff onions, creamed spinach, preserved lemon pb

DESSERTS

Apple & marzipan strudel

roast almond brittle, blackberries pb

Warm orange & cardamom treacle tart

white chocolate and miso ganache

Guanaja chocolate parfait

caramelised banana, salted popcorn, caramel ice cream

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

