



CHRISTMAS 2025
PACKAGES & PRIVATE EVENTS

AVIARY



PERCHED HIGH ABOVE THE CITY

On the rooftop of the Montcalm Royal London House, Aviary offers an iconic setting for your Christmas party. Bespoke Christmas drink and dining packages for up to 350 guests, with the backdrop of London's best skyline.





YOUR FESTIVE SPACE

SPACE			AREA INFO
Restaurant	100	80	Available for Private Hire
Bar area	120	-	Base Areas
Glass box	35	-	Semi-Private
Palm rooms	20	14	Private Room
Full Venue Hire	300	120	Exclusive Venue with Private Bar

PLEASE ASK US ABOUT OUR WINTER IGLOOS





AVIARY

3 COURSE OFF PEAK 49 | 3 COURSE PEAK 59

CHRISTMAS SET MENU



STARTERS

Celeriac Soup
Truffle roast hazelnuts (pb,gf)

Crispy Duck
Beetroot, red cabbage salad (gf)

Apple, Walnut & Cashel
Blue Cheese Tart
*Chicory, sweet
mustard dressing (v)*

Chapel & Swan
Smoked Salmon
*Truffle cream cheese,
poached hens egg (gf)*



MAINS

Roast Norfolk Turkey
*Sage & onion stuffing, duck fat roasted potatoes, Brussel
sprouts, Chantenay carrots, pigs in blankets, gravy*

Slow Cooked Beef Cheek
*Potato & parsnip gratin,
black cabbage, red wine jus (gf)*

Pumpkin And Sage Ravioli
*Roast pumpkin, brown butter, Granarolo (v)
pb available*

Roast Peterhead Cod
Octopus & cannellini bean stew (gf)

DESSERTS

Christmas Pudding
Cognac custard (v)

Dark Chocolate Biscoff Swiss Roll
Poached pear, Chantilly cream (pb)

Mince Pie Bakewell Tart
Vanilla ice cream (v)

*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

v vegetarian | pb plant based | gf gluten free | All pb dishes are made with plant based alternatives

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.aviarylondon.com

AVIARY

CHRISTMAS DAY 2025

£150 per person

A Glass Of Champagne & Canapés On Arrival

STARTERS

Celeriac Soup
Truffle roast hazelnuts (pb,gf)

Crispy Duck
Beetroot, red cabbage salad (gf)

Apple, Walnut & Cashel
Blue Cheese Tart
*Chicory, sweet
mustard dressing (v)*

Chapel & Swan
Smoked Salmon
*Truffle cream cheese,
poached hens egg (gf)*

MAINS

Includes roast potatoes, Brussel sprouts, Chantenay carrots and roast parsnips to share for the table

Roast Norfolk Turkey
Sage & onion stuffing, pigs in blankets, gravy

Grassroots Farm Beef Wellington
French beans, red wine jus

Cheltenham Beetroot Wellington
Rosemary gravy (pb)

Salmon En Croûte
Creamed spinach

PRE-DESSERT

Champagne Sorbet

DESSERTS

Christmas Pudding
Cognac custard (v)

Dark Chocolate Biscoff Swiss Roll
Poached pear, Chantilly cream (pb)

Mince Pie Bakewell Tart
Vanilla ice cream (v)

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CHRISTMAS RECEPTIONS

CLASSIC CANAPES & LARGE BITES £65

CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Truffled chicken mayonnaise vol-au-vent (*halal*)
Panko king prawns, spiced apricot, Thai basil
Chapel & Swan smoked salmon, chive cream cheese, blinis
Merguez sausage rolls, red pepper ketchup (*gf on preorder*)
Sun Dried tomato palmier, Superstraccia (*pb, df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

PREMIUM CANAPES & LARGE BITES £75

CANAPÉ

Beef tartare, confit egg yolk, crouton
Smoked duck, crouton, quince membrillo
Prawn cocktail, avocado, cucumber, cracker
Seared tuna, sesame, wasabi mayo (*gf, df*)
Porcini mushroom arancini, aioli (*v*)
Smoked aubergine miso mousse, pani puri (*pb, gf, df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

BOWL FOOD - 3 FOR £30

Seabass & salmon ceviche, mango, black corn tortilla (*gf, df*)
King prawn, spinach & coconut green curry, basmati rice (*df*)
Beer-battered haddock, chips, tartare sauce
Pork belly, apple jam, crackling, mash (*df, gf*)
Teriyaki chicken thigh, tenderstem broccoli, sushi rice
Crispy gnocchi, red pepper pesto (*pb, gf, df*)
Tofu poke bowl, avocado, edamame, sushi rice (*pb, gf, df*)



DRINKS PACKAGES





4 HOURS UNLIMITED BEER, WINE, SINGLE
SPIRITS & MIXERS AND SOFT DRINKS AT
£75 PER PERSON

House spirit 25ml + any mixer (ex Red Bull)

Johnny Walker Black whisky

Bombay Samphire gin

Dutch Barn Vodka

Bacardi rum

Birra Moretti bottles

Lucky Saint 0%

Guinness 0.0

Joie de Vigne, Marsanne/ Rolle, Languedoc, France

Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy

Monastrell, Esteban Martin, Jumilla, Spain

Any soft drinks (excluding Red Bull)



WINE DURING DINNER

CLASSIC

10 Bottles £335

WHITE: Marsanne/Vermentino, Joie de Vigne, Languedoc, France

RED: Monastrell, Esteban Martin, Jumilla, Spain

PREMIUM

10 Bottles £420

WHITE: Pinot Grigio, Riserva, Mezzacorona, Trentino, Italy

RED: Cabernet Sauvignon, Vitis Unica, Malpo, Chile

PROSECCO RECEPTION (1 glass per person)

£12.50

CHAMPAGNE RECEPTION (1 glass per person)

£17

Drink Token

£8.50

Bottled Beer, Glass House Wine, Single Spirit & Mixer, soft drink

WHITE: Joie de Vigne, Marsanne/ Rolle, Languedoc, France

ROSÉ: Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy

RED: Monastrell, Esteban Martin, Jumilla, Spain

BEER: Moretti bottle, Lucky Saint 0%

SPIRITS: 25ml: House Pour Vodka, Gin, Whiskey, Rum

MIXERS: Any mixer except Red Bull

All soft drinks







AVIARY

ADDRESS

10th Floor Montcalm Royal | London House Hotel | 22-25 Finsbury Square | London, EC2A 1DX

TUBE STATIONS

Liverpool Street | Bank | Moorgate
All stations are a 5 - 10 minute walk

PARKING

Beech Street, Finsbury Square, London Wall and Aldersgate Street. Free parking on Milton Street after 6.30pm Monday to Friday, after 1.30pm on Saturday, and all day Sunday.

CONTACT

020 3873 4060 | etmcollection.com/aviary

