



## 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	1	景	AREA INFO
Restaurant	100	120	Available for Private Hire
Bar area	120		Base Areas
Glass box	60		Semi-Private
Palm rooms	20	15	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)

Apple, Walnut & Cashel Blue Cheese Tart Chicory, sweet mustard dressing (v) Crispy Duck
Beetroot, red cabbage salad (gf)

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



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

Pumpkin And Sage Ravioli Roast pumpkin, brown butter, Granarolo (v) pb available Slow Cooked Beef Cheek

Potato & parsnip gratin,
black cabbage, red wine jus (gf)

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



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

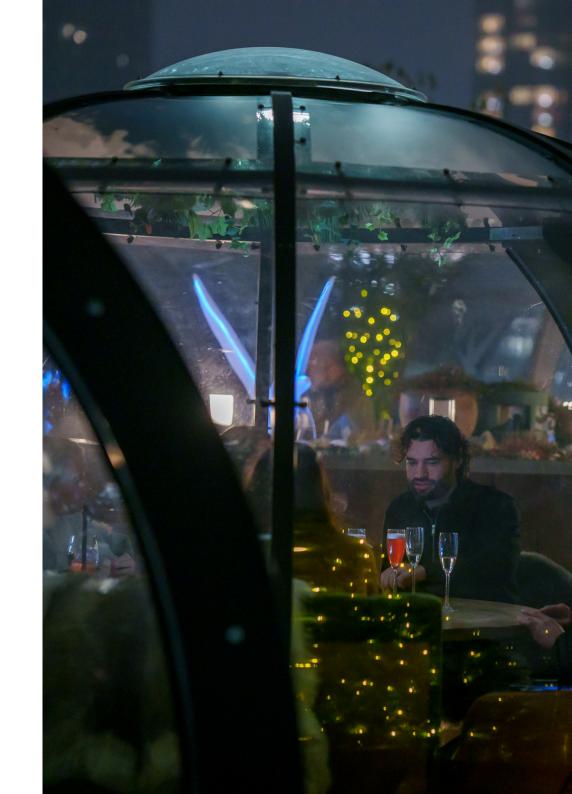
PRE-DESSERT

Champagne Sorbet

DESSERTS

Cognac custard (v)

**Christmas Pudding** Dark Chocolate Biscoff Swiss Roll Mince Pie Bakewell Tart Poached pear, Chantilly cream (pb) Vanilla ice cream (v) 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





## CHRISTMAS RECEPTIONS

AMUSE BOUCHE & PETIT FOURS

#### CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Lamb kofta, kimchi ketchup (df,gf)
Smoked duck, crouton, quince membrillo
Truffled chicken mayonnaise vol-au-vent (halal)
Panko king prawns, spiced apricot, Thai basil
Prawn cocktail, avocado, cucumber, cracker
Beef tartare, confit egg yolk, crouton
Chapel & Swan smoked salmon, chive cream cheese, blinis
Seared tuna, sesame, wasabi mayo (df,gf)
Porcini mushroom arancini, aioli (v)
Waterloo soft cheese, fig jam, puff pastry (v)
Smoked aubergine miso mousse, pani puri (df,gf,pb)
Merguez sausage rolls, red pepper ketchup (gf on preorder)
Sun Dried tomato palmier, Superstraccia (pb,df)

#### SLIDERS

Cheeseburger, American cheese, pickle, burger sauce Wagyu cheeseburger, mature cheddar, red pepper relish Moving Mountains slider, red pepper, smoked Applewood (pb)

Buttermilk chicken slider, gochujang ketchup, slaw

Prawn and crayfish, lemon mayo, rocket

Soft shell crab, kimchi ketchup, gem lettuce

#### BOWL FOOD

Seabass & salmon ceviche, mango, black corn tortilla (df,gf)
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 (df,gf,pb)
Tofu poke bowl, avocado, edamame, sushi rice (df,gf,pb)

#### DESSERT CANAPÉS

Milk chocolate & passion fruit fudge (v,gf)Lemon & lime tart, muscovado meringue (df,pb)Milk chocolate espresso cups, caramel mousse (gf)

#### PACKAGE 1 - 6 CANAPÉS AND 3 SLIDERS £65

#### CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Truffled chicken mayonnaise vol-au-vent (balal)
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

#### PACKAGE 2 - 6 CANAPÉS AND 3 SLIDERS £75

#### CANAPÉ

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

#### SLIDERS

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

#### PACKAGE 3 - CHOOSE ANY 3 BOWLS 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)







#### 4 HOURS UNLIMITED BEER, WINE AND SOFT DRINKS AT £55 PER PERSON

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)

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

House spirit 25ml + any mixer (ex Redbull)

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 Bottle £335

WHITE: Marsanne/Vermentino, Joie de Vigne, Languedoc, France RED: Monastrell, Esteban Martin, Jumilla, Spain

PREMIUM

10 Bottle £420

WHITE: Pinot Grigio, Riserva, Mezzacorona, Trentino, Italy RED: Cabernet Sauvignon, Vitis Unica, Malpo, Chile

> PROSECCO RECEPTION £12.50 Ca' Del Console

CHAMPAGNE RECEPTION (1 glass per person) £17

Upgrade to Joseph Perrier Champagne £g from complimentary Fizz reception

**Drink Token** 

£8.50

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

White: Wine TBC

Red: Wine TBC

Beer: Moretti bottle, Lucky Saint 0%

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

Mixers: Any mixer except Red Bull

All soft drinks







## **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

