

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

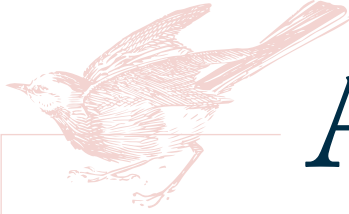
Christmas Pudding
Cognac custard (v)

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

Mince Pie Bakewell Tart
Vanilla ice cream (v)

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

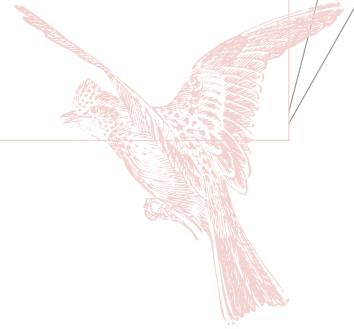
All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.aviarylondon.com



AVIARY

At Aviary we are committed to serving only the highest quality British produce.

All of our meat is sourced from small British livestock farmers, using the very best of the UK's heritage breeds. This includes White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from South Coast day boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.



ROOFTOP RESTAURANT AND TERRACE BAR

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

020 3873 4060 | aviarylondon.com

 AviaryLDN  @AviaryLDN  @AviaryLDN

etmgroup.co.uk