# AVIARY

#### 3 COURSE OFF PEAK 49 | 3 COURSE PEAK 59



### CHRISTMAS SET MENU

## STARTERS

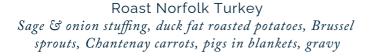
Celeriac Soup
Truffle roast hazelnuts (pb)

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

Crispy Duck
Beetroot, red cabbage salad

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





Pumpkin And Sage Ravioli Roast pumpkin, brown butter, Granarolo (v) pb available Slow Cooked Beef Cheek Potato & parsnip gratin, black cabbage, red wine jus

Roast Peterhead Cod
Octopus and cannellini bean stew

### DESSERTS

Christmas Pudding

Cognac custard

Dark Chocolate Biscoff Swiss Roll

Poached pear, Chantilly cream (pb)

Mince Pie Bakewell Tart

Vanilla ice cream

\*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 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



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

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