AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

NEW YEAR'S EVE MENU

Wild trout mosaic, *wakame, bottarga, pickled ginger*

Glazed chicken bon bon, *cranberry & whiskey chutney, pistachio*

Watercress & chive mousse *(pb) pinenuts, rosemary crisp*

Beef Wellington, *pomme anna, bordelaise sauce*

Pan fried Halibut, *celeriac puree, fennel, glazed carrots*

Roast potato gnocchi *(pb) spinach, cep cream, stracciatella, hazelnuts*

Milk chocolate tonka mousse

Roasted white chocolate and banana ganache *(v)*

Dark chocolate sea salt mousse *(pb) griottone cherries, candied pistachio*

EARLY SEATING
£100 PER PERSON

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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. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. For full allergen information please ask for the manager.

AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

NEW YEAR'S EVE MENU

Wild mushroom & walnut parfait, *fig crouton*

Wild trout mosaic, *wakame, bottarga, pickled ginger*

Glazed chicken bon bon, *cranberry & whiskey chutney, pistachio*

Watercress & chive mousse *(pb) pinenuts, rosemary crisp*

Beef Wellington, *pomme anna, bordelaise sauce*

Pan fried Halibut, *celeriac puree, fennel, glazed carrots*

Roast potato gnocchi *(pb) spinach, cep cream, stracciatella, hazelnuts*

Lemon & honey panna cotta, *fig, pecan*

Milk chocolate tonka mousse

Roasted white chocolate and banana ganache *(v)*

chocolate sea salt mousse *(pb) griottone cherries, candied pistachio*

LATE SEATING

£200 PER PERSON

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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. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. For full allergen information please ask for the manager.