

AVIARY

CANAPÉ MENU

Six canapés per person £18 / Nine canapés per person £24

Please select from fish, shellfish, meat, vegetarian and sweet

FISH AND SHELLFISH

Fried Kedgeree
Dorset crab and chive tart, caviar
Seared Isle of Man king scallop, crisp bacon, pea purée
Poached Scottish lobster tail, herb aioli (£2 supp)
Soy marinated tuna tartare, rice crisps
Smoked salmon, cucumber, wasabi mayonnaise

MEAT

Soy and sesame beef yakitori
Steak tartare crostini, mustard yolk
Smoked ham terrine, pineapple
Mr Brown's black pudding sausage roll
Harrisa lamb skewers, minted yoghurt
Chicken, tarragon and wild mushroom 'vol-au-vent'

VEGETARIAN

'Truffled twiglets'
Cheese and marmite gougère
Leek and wild mushroom tart
Vegetable spring rolls, sweet chilli sauce
Whipped blue cheese and mushrooms on toast

DESSERTS

Lemon meringue pie
Devon custard tart
Baked vanilla cheesecake
Chocolate and orange tart
Chocolate and pecan brownies
Chocolate and Armangac truffle

Also available for parties

All priced by bowl

Smoked almonds £4
Claudio's Big Green Olives £4

A minimum number of 10 people and 48 hours' notice is required please
All our fish is responsibly sourced and wherever possible, purchased from British fishing ports

For full allergen information please ask for the manager or go to www.aviarylondon.com/food

All prices include VAT. An optional 12.5% gratuity will be added to the final bill

Aviary, Montcalm Hotel, 22-25 Finsbury Square, EC2A 1DX

T: 020 3873 4060 www.aviarylondon.com

www.etmgroup.co.uk

AVIARY

BOWL FOOD MENU

Three bowls for £21 per person / Two bowls for £17 per person

Four canapés from the canapé menu and two bowls per person for £28

A minimum number of 10 people and 72 hrs notice is required please

MEAT

Roast free range chicken, cauliflower, bulgar wheat
Old Spot pork belly, black pudding, carrots, raisins
Braised featherblade of beef, onions, truffled mashed potatoes
Slow cooked shoulder of Welsh lamb, rosemary roast potatoes

FISH

Brixham fish pie
Fish and chips, tartare sauce
Fillet of Scottish salmon, curried crushed potatoes, spinach
Peterhead cod, cured ham, smoked anchovy, straw chips

VEGETARIAN

Poached duck egg, caramelised onions, potato, garlic
Toasted barley risotto, leek, brown beech mushrooms
Ricotta gnocchi, butternut squash, spinach, parmesan

SALADS

Kiln roast salmon Waldorf
Confit duck, soba noodles, cucumber and sesame
Quinoa, avocado, kale, matcha and mixed bean

DESSERTS

Lemon meringue posset
Passion fruit cheesecake
Milk chocolate peanut butter brownie
Chilled coconut rice pudding, caramelised rum bananas

Selection of European cheeses, oatcakes, and chutney £9.50 per person

LATE NIGHT SNACKS £9 per person

Coronation crab wrap
Cauliflower Croque Monsieur
Pulled short rib Reubens sub
Cumberland sausage and caramelised onion sandwich

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