

ETM COLLECTION CHRISTMAS 2024 121 15 6 10

PACKAGES & PRIVATE EVENTS



# YOUR FESTIVE SPACE \*



SPACE	Л	Ħ	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

# 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.



## CHRISTMAS DINING

### 2 COURSES £75 / 3 COURSES £85

Starters

Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon, baby beets, pickled cucumber, wholegrain mustard dressing

Rosary Ash goat's cheese mousse, roast pumpkin, balsamic caramelised onion, pumpkin seeds (v)

Creamed cauliflower soup, truffle dressing (pb)

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Brussels sprouts, Chantenay carrots & chestnuts, Christmas gravy

Slow cooked British beef short ribs, creamed mashed potatoes, braised red cabbage, red wine jus

Roast Peterhead cod, crushed new potatoes, creamed leeks, preserved lemon

Roast celeriac, Wild mushrooms, celeriac black cabbage, truffle jus (pb)

Desserts

Traditional Christmas pudding, Cognac custard Sticky toffee pudding, butterscotch sauce, vanilla ice cream Dark chocolate honeycomb torte, Chantilly cream (pb)

#### Add a Cheeseboard £15

Black Cow Cheddar, Tunworth, Cropwell Bishop Stilton, chutney, grapes, crispbreads

Mince pies, coffee and tea

(v) Vegetarian | (pb) Plant based

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.

## CHRISTMAS RECEPTIONS

#### AMUSE BOUCHE & PETIT FOURS £10

Cold Canapés

Beef tartare, sourdough £8.50 Cornish cold smoked salmon blinis (v) £7.50 Goats cheese and caramalised onion tart (v) £6.50 Sun dried tomato, avocado mousse, crispy chickpea (pb) £6.50 Parma ham, grissini £5.50 Seared tuna, wasabi mayo, sesame £8.50 Brixham crab on toast £8.50

Marm Canapés

Glazed suffolk pork belly, picked cucumber £6.50 Nduja arancini £6.50 Spiced lamb kofte, tzatziki £7.50 Mini leek and truffle quiche (v) £5.50 Buttermilk fried chicken, satay £7.50

larger Bites

Cheeseburger slider £10.50 Roast chicken slider £8.50 Lobster and crayfish roll £12.50 Merguez sausage roll £12.50 Wild mushroom, artichoke & truffle tart (v) £10.50

Sweet Canapés

Milk chocolate and sea salt truffles £5.50 Strawberries and cream macarons £6.50 Lemon meringue tart £6.50

Minimum 20 of each canapé

#### v) Vegetarian | (pb) Plant based

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. Please note this is a sample menu and some changes are possible due to seasonality and market availability.



### PREMIUM CANAPÉS PACKAGE

(anapés (6 pieces)

Beef tartare, sourdough

Goats cheese and caramelized onion tart (v)

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Seared tuna, wasabi mayo, sesame Spiced lamb kofte, tzatziki Mini leek & truffle quiche (v)

Larger Bites (3 pieces)

Roast chicken slider Lobster & crayfish roll Merguez sausage roll (pb)

£75 Per person with a minimum of 1

### CLASSIC CANAPÉS PACKAGE

(anapés (6 pieces)

Cornish cold smoked salmon blinis

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Parma ham, grissini

Glazed Suffolk pork belly, picked cucumber

Nduja arancini (pb)

Mini leek & truffle quiche (v)

larger Bites (3 pieces)

Cheeseburger slider Roast chicken slider Wild mushroom, artichoke & truffle tart (v)

> £65 Per person with a minimum of 15





## WINE DURING DINNER

CHAMPAGNE

RECEPTION

WINTER

DRINKS

TOKENS

COCKTAIL

RECEPTION

## CLASSIC 1 BTL £40 | 3 BTL £115

WHITE: Vermentino, Timo, San Marzano, Salento, Italy RED: Montepulciano D'Abruzo, Avegiano, Bove, Italy

## PREMIUM

1 BTL £60 | 3 BTL £175 WHITE: Sauvignon Blanc, The Raptor, Malborough, NZ RED: Pinot Noir, Old Stage, Monterey, US

£14PP Joseph Perrier Champagne

£14PP Christmas Cosmopolitan & Winter Spice Fizz

£9 (minimum purchase 20) Bottled Beer. Glass Classic Wine. Single Spirit & Mixer

## BOTTOMLESS DRINKS

CLASSIC 2 hours £100pp Wine, beer & soft drinks

PREMIUM 2 hours £105PP

Spirits, wine, beer & soft drinks

## LUXURY 2 hours £110<sub>PP</sub> Champagne reception\*, spirits, wine,

beer & soft drinks



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## \* BOTTLED BEER & CIDER

HEINEKEN 5% | £6 HEINEKEN 0% | £5.30 SOL | £6.30 LUCKY SAINT, Unfiltered | £6.80 OLD MOUT CIDER | £7

## BOTTLES OF SPIRITS (700 ML)

## \* WHISKEY

AUCHENTOSHAN THREE WOOD | £250 JOHNNIE WALKER BLACK LABEL | £195 BULLEIT | £195 TOKI | £210

## **∗** GIN

AVIATION | £215 CHASE PINK GRAPEFRUIT & POMELO | £230 HENDRICK'S | £200 MIRABEAU ROSÉ | £225 SLINGSBY MARMALADE | £225 ROKU | £200 TANQUERAY | £180



\* RUM HAVANA CLUB 3YR | £160 RON ZACAPA 23YR | £265

## \* VODKA

CIROC | £210 KETEL ONE | £180

## \* TEQUILA

CASAMIGOS REPOSADO | £260 CAZCABEL BLANCO | £190 CAZCABEL COFFEE | £190

#### 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

