

Happy New Year

AVIARY

Ring in the New Year high above the city
at our unforgettable rooftop celebration at Aviary.

Enjoy your dinner, panoramic skyline views
live entertainment and a buzzing atmosphere
as you countdown to midnight.

Join us for the ultimate evening to welcome 2026 in style.

Three-Course New Year's Menu

Wild trout mosaic, wakame, bottarga, pickled ginger

Glazed chicken bon bon, cranberry & whisky chutney, pistachio

Watercress & chive mousse, pinenuts, rosemary crisp _{pb}

Beef wellington, pomme anna, bordelaise sauce

Pan fried Halibut, celeriac puree, fennel, glazed carrots

Roast potato gnocchi, spinach, cep cream, stracciatella, hazelnuts _{pb}

Milk chocolate tonka mousse

roasted white chocolate and banana ganache _v

Dark chocolate sea salt mousse, griottine cherries, candied pistachio _{pb}

Early seating

£100 per person



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, and for full allergen information please ask for the manager



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Five-Course New Year's Menu

Wild mushroom & walnut parfait, fig crouton

Wild trout mosaic, wakame, bottarga, pickled ginger

Glazed chicken bon bon, cranberry & whisky chutney, pistachio

Watercress & chive mousse, pinenuts, rosemary crisp ^{pb}

Beef wellington, pomme anna, bordelaise sauce

Pan fried Halibut, celeriac puree, fennel, glazed carrots

Roast potato gnocchi, spinach, cep cream, stracciatella, hazelnuts ^{pb}

Lemon & honey panna cotta, fig, pecan

Milk chocolate tonka mousse

roasted white chocolate and banana ganache ^v

Dark chocolate sea salt mousse, griottine cherries, candied pistachio ^{pb}

Late seating

£200 per person



^v Vegetarian | ^{pb} plant based | ^{gf} Gluten free

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