



Restaurant Groups

@venue 7-9 St James's Street London SW1A 1EE t: 0207 3212111 f: 0207 3212500

Thank you for your enquiry and as such I have the pleasure of enclosing information for groups in the restaurant at Avenue.

Avenue is a stunningly beautiful restaurant and bar in the heart of St James's in the West End. Designed by American Architect, Rick Mather, the grand room with its high ceilings and fabulous lighting instinctively feels extravagant, generous and fun.

We can accommodate groups of up to 60 guests within the restaurant. Please note that there is likely to be other diners in the restaurant.

In order to confirm your reservation I would require all enclosed forms, including the terms and conditions, to be completed and returned directly to me via email, post or fax at least two weeks prior to the event date. Final numbers must be confirmed at least 48 hours before the event and this is the minimum number of guests that will be charged for on the day.

A deposit of the total menu price, and any pre-ordered drinks, is required to secure the booking and this will then be deducted from the final bill which must be settled in full on the day itself. Please see terms and conditions for cancellation policies. If I can be of any further assistance please do not hesitate to contact me directly on 020 7321 2111 or email rachel.evans@danddlondon.com

Best wishes

Rachel Evans

Sales and Events Manager



Group Sample Menus

Groups of up to 20 guests can select one of the following menus and guests can then choose from the menu on the day.

Groups of over 20 guests should select one starter, one main course and one dessert from one of the menus below.

VAT at the prevailing rate is included. A discretionary service charge of 12.5% will be added to your bill.

Menu A – this is a sample only

£34.50 per person

Pumpkin soup, cardamon yoghurt
Colchester crab tart, fennel salad and bitter leaves
Chicory, pickled pear, walnut and Stichelton salad, orange and thyme dressing

Roasted duck leg, spiced cranberry chutney, cannellini beans
Butter roast hake, caramelized fennel & mussels
Wild mushrooms & Jerusalem artichokes risotto, chervil

Prune & Armagnac parfait, toasted almond mousse
Treacle tart, clotted cream
Mixed sorbets

Menu B – this is a sample only

£39.50 per person

Pumpkin soup, cardamon yoghurt
Loch Var smoked salmon, cottage cheese, pomegranate & rye bread
Braised pork cheeks, Jerusalem artichokes & chanterelles

Free range chicken breast, heritage pears & parsnip, bacon vinaigrette
Fillet of sea bass, onions, lemon, capers & parsley
Wild mushrooms & Jerusalem artichokes risotto, chervil

Valrohna chocolate mousse, hazelnut ice cream
Treacle tart, clotted cream
Mandarin set cream, white chocolate and cardamom

Menu C – this is a sample only

£49.50 per person

Jerusalem artichoke risotto with black truffles
Chicken liver & foie gras parfait, chutney & toast
Roast scallops, pumpkin, beech smoked ham & apple vinaigrette

Herb crusted Denham Estate lamb, roast onions and baby artichokes
Butter roast cod, caramelized fennel & mussels
Pumpkin gnocchi, roasted baby artichokes and bitter leaves

Orange steam pudding, mascarpone & stem ginger ice cream
Prune and Armagnac parfait, toasted almond cream
Classic apple tart, clotted cream

These are sample menus and may be subject to change depending on product seasonality.