

Avenue

PRIVATE DINING AT AVENUE

2017



WELCOME TO BREAKFAST PRIVATE DINING AT AVENUE

Situated in the heart of St James's in the West End and with our new look American inspired restaurant designed by Russell Sage Studio, Avenue provides a unique contemporary feel with a Manhattan loft style space with eclectic art and sculptural design features. With its grand room, lofty ceilings and fabulous lighting this venue will ensure an unforgettable experience for all who attend your event.

Seating 8-20 guests, our private dining room is a contemporary and elegant space to host private lunches or dinners.

The room sets itself apart with modern design features including a stunning light installation and a floor to ceiling plaster cast of a book-case, contrasted with a beautiful antique wooden dining table. We also cater for private breakfasts and corporate meetings, with a 46" LCD screen and laptop connection available for presentations.



Avenue

£45.00 per person

3 courses, tea & coffee, petit fours

STARTER COURSE

Chilled gazpacho soup, basil oil
Seared salmon, pickled kohlrabi, black bean & ginger dressing
Wedge Salad, blue cheese dressing
Smoked steak tartare, nashi, sweet potato crisps

MAIN COURSE

Soy glazed baby chicken, fries & slaw
Sea bream, capers, crushed potatoes
Confit duck leg, hoisin sauce, pickled cucumber bao buns
Pea & broadbean risotto, pecorino
GRILL
New York strip, french fries, peppercorn sauce (£10 supplement)

DESSERT COURSE

Banana cream pie, dulce de leche, lime
Chocolate & caramel fondant, vanilla ice cream
New York baked vanilla cheesecake
Cheese selection from Beillevaire, chutney & raisin bread

Tea or Coffee, petit fours

Parties of up to 20 can order from a choice on the night. Larger parties (21+) should choose one starter, one main course and one dessert for the entire party

Avenue

£55.00 menu

3 courses, tea & coffee, petit fours

STARTER COURSE

Lobster Ravioli, seafood sauce
Seared salmon, pickled kohlrabi, black bean & ginger dressing
Marinated heirloom beets, whipped feta, ginger bread
Tomato + whipped tofu salad

MAIN COURSE

Duck breast, jalapeno sauce, pickled pear
Pan fried sea bream, spiced crushed potatoes, coconut curry sauce
Hand made pappardelle, peas, spring onion, dashi
New York strip, french fries, peppercorn sauce
GRILL
New York strip, french fries, peppercorn sauce

DESSERT COURSE

Yuzu meringue, raspberry sorbet
Banana cream pie, dulce de leche, lime
Hazlenut praline chocolate fondant, milk ice cream
Cheese selection from Beillevaire, chutney & raisin bread

Tea or Coffee, petit fours

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