

Avenue

3 courses for £50 (Restaurant groups)

3 courses for £55 (Private Dining Room)

APPETIZERS

Confit Blackened Salmon, dill pickled cucumber, horseradish cream
Wild game & dried apricot terrine, burned apple gel toasted sourdough
Spiced parsnip soup, chestnut & basil pesto
Whipped goats' cheese, heritage beetroots, caramelised cashew nuts

ENTRÉES

Roast bronze turkey, wild mushroom & leg stuffing, pigs in blanket, cranberry & bread sauce
Baked cod, sea vegetable casserole, lobster essence
Salt Marsh lamb loin, pickled red cabbage, beetroot, crispy capers, raisin jus
Fresh linguini confit artichokes, San Marzano tomato essence

SIDES

For the entire table
Brussel sprouts, bacon & roast potatoes

DESSERTS

Chestnut mousse, white chocolate & black cherries
Xmas pudding, brandy crème Anglaise
Mould wine poached pear, red current, cinema ice cream
Cheese selection from Beillevaire, pear, quince jelly & cracker

Avenue

3 courses for £60 (Restaurant Groups)

3 courses for £65 (Private Dining Room)

APPETIZERS

Lobster bisque, crab fritters

Red snapper ceviche, granny smith apple & green mango salsa

Heritage beetroot salad, truffle goats curd, black olives, aged balsamic

Hand chopped beef tartare, melba toast

ENTRÉES

Fillet Mignon, sweet potato puree, cep mushroom roasted black garlic Jus

Roasted pork loin, Parmesan Pommes Anna, Squash, whole grain mustard jus

Stone bass, wilted spinach, champagne & lemon broth

Rice paper wild mushroom parcel, wilted green, truffle jus

SIDES

For the entire table

Spinach & roast potatoes

DESSERTS

Frozen dark chocolate parfait, clementine crèmeux

Mould wine poached pear, red current, cinema ice cream

Vanilla cheesecake, cranberry sorbet

Cheese selection from Beillevaire, pear, quince jelly & cracker

Xmas pudding, brandy cream

COFFEE & PETIT FOUR