

Avenue

NEW YEAR'S EVE 2019

65

AMUSE-BOUCHE

Winter truffle blini
Wild mushroom arancini

STARTERS

Yellowfin tuna tartare, soy, sesame & ginger dressing, seeded cracker

Red beetroot salad, grilled goats' cheese, walnuts, watercress, red onion V

Ham hock terrine, piccalilli, toasted sourdough

Chestnut, apple & celeriac soup VG

MAINS

Grilled Highland rib of beef, wilted spinach, hand-cut chips, watercress, peppercorn sauce

Pan-fried North Atlantic cod, braised octopus, puy lentils, pancetta, jus

Braised Norfolk duck breast, braised red cabbage, fondant potato, redcurrant jus

Spiced sweet potato & black bean ragout, wild rice, toasted sourdough VG

DESSERTS

Valrhona chocolate fondant, vanilla ice cream V

Crème caramel, rum soaked raisins V

Sticky toffee pudding, salted caramel sauce, vanilla ice cream VG

British cheese selection, red onion marmalade, oatcakes V

V vegetarian | Vg vegan | GF gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST
PRICES ARE INCLUSIVE OF VAT @20%. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.