

Avenue

MENU A – 40pp

Bread & butter for the table

Severn & Wye smoked salmon, muscovado and dill crème fraiche, Guinness bread

Whipped Chicken liver parfait, pear, grilled sourdough

Cauliflower soup, curry oil, Tunworth cheese ✓

Baked ruby beetroots, wild blueberries, pickled rose, 50-year balsamic ✓G

Roast bronze turkey, sprouts, pigs in blanket, cranberry sauce, roasting jus

Grilled venison haunch, Jerusalem artichoke, brown butter & rosemary

Confit salmon, Creamed potato, cucumber, salmon caviar butter sauce

Aged mushroom and truffle pearl barley, coddled blue Cotswold egg, shaved parmesan

V/VG on request

Orange blossom soaked teacake, citrus jam, thickened Tahitian vanilla cream

Christmas pudding, thickened calvados and apple crème fraiche

Warm coconut rice pudding, exotic fruit ✓G

Cheese selection, caramelised onion chutney & seeded crackers

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

13% discretionary service charge will be added to your bill. Prices include VAT.

Avenue

MENU B – 55pp

Bread & butter for the table

Crispy confit chicken leg, butterhead lettuce, Caesar dressing

Cornish cock crab salad, avocado cream, cucumber, apple marigold

Grilled Jerusalem artichokes, maple & apple dressing, brazil nuts *VG*

Dry aged beef tartare, charcoal dressing, fried straw potatoes

Roast bronze turkey, sprouts, pigs in blanket, cranberry sauce, roasting jus

Dry aged beef fillet, glazed beef cheek, potato purée, bone marrow jus

Steamed Cornish seabass, Tarama, crushed potatoes, fresh herb salad

Aged mushroom and truffle pearl barley, coddled blue Cotswold egg, shaved parmesan

V/VG on request

Warm coconut rice pudding, exotic fruit *VG*

Caramelised “eggy bread”, malted barley ice cream

Christmas pudding, thickened calvados and apple crème fraiche

Cheese Selection, caramelised onion chutney & seeded crackers

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