

Avenue 141
FINE DINING



AUTUMNAL LUNCH MENU

TWO COURSES £11.00 OR THREE COURSES £14.00



A V E N U E - 1 4 1 . C O . U K

Bread and Flavoured Butter of the Day

STARTERS

Soup of the Day (V)

Tempura of Autumnal Vegetables (DF) (V)

Soya and Sesame Dressing

Duck Rillettes (DF)

Sultanas and Pistachios, Toasted Pain
De Champagne

MAIN

Smoked Haddock Florentine (GF)

Poached Egg, Spinach and Mornay Sauce

Wild Mushroom and Garlic Vol Au Vent (V)

Tarragon and Parsley Cream Sauce

Griddled Marinated Lamb Steak (DF) (GF)

Lemon, Anchovy and Garden Mint Dressing

Braised Calvados Pork Cheeks (GF)

Chefs allotment Apples, Shallots and
College Thyme

A selection of Seasonal Vegetables will be
silver served

DESSERT

Pear Tart Tatin (V)

Cinnamon Ice Cream

Hedgerow Picked Blackberry Eton Mess (GF) (V)

White Chocolate Chantilly and Baby
Meringues

Local Cheese Board (V)

Seasonal Chutney and Crackers

If you would like to alter a particular part of the menu to suit your needs, we will do our utmost to deliver this.

Please make a member of our team aware of any food allergies or intolerances.

Dairy Free (DF)

Gluten Free (GF)

Suitable for Vegetarians (V)

Prices include VAT and card payments are preferred.

As a college catering department, we are sourcing our meat and fish from sustainable local suppliers with an emphasis on reducing our carbon footprint. Sealicious in Fareham is our Fish supplier, which source from local day boats and Owtons Butchers is our Meat supplier.

