

Avenue 141  
FINE DINING



# AUTUMNAL DINNER MENU



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

Canapé on Arrival, Bread and Flavoured Butter of the Day

## STARTERS

Soup of the Day (V) £3.75

Tempura of Autumnal Vegetables (DF) (V) £4.50  
Soya and Sesame Dressing

Duck Rilette (DF) £5.00  
Sultanas and Pistachios, Toasted Pain De Champagne

## MAIN

Smoked Haddock Florentine (GF) £9.50  
Poached Egg, Spinach and Mornay Sauce (Starter option available - £4.75)

Wild Mushroom and Garlic Vol Au Vent (V) £8.00  
Tarragon and Parsley Cream Sauce

Grilled Sirloin Steak (GF) £11.00  
Sautéed Oyster Mushrooms, Roasted Cherry Vine Tomatoes, Local Watercress, Dorset Blue Vinny, Shallot and Tarragon Butter

Roasted Pork Fillet, Black Pudding and Pork Cheek Bon Bon (GF) £9.00  
Crispy Sage and Chefs Garden Apple Sauce Robert

A selection of Seasonal Vegetables will be silver served

## DESSERT

Pear Tart Tatin (V) £4.50  
Cinnamon Ice Cream

Hedgerow Picked Blackberry Mousse (GF) £5.00  
Milk Chocolate Delice & Meringue Kiss

Local Cheese Board (V) £5.00  
Seasonal Chutney and Crackers

Coffee and Petit Four

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.

