

Avenue 141

FINE DINING



CHRISTMAS DINNER MENU

THREE COURSE CHRISTMAS DINNER, COFFEE & MINCE PIE

£24.00

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

STARTERS

Hot Smoked Salmon and Roasted Beetroot Salad (GF)
Pickled Shallot Rings, Dill and Horseradish Crème
Fraiche

Jerusalem Artichoke, Leek and Potato Soup (GF) (V)
Kale Herb Oil

Warm Isle of Wight Blue Cheese Tart (V)
Pear Salad and Onion Beer Marmalade, Wholegrain
Mustard Vinaigrette

Roasted Portobello Mushroom and Guinea Fowl
Terrine
Black Garlic Aioli and Seasonal Salad Leaves

MAIN

Roasted Crown of Turkey (DF)
Apricot and Sage Stuffing, Chipolatas and Bacon
Cranberries and Local Watercress

Roasted Beef Sirloin
Shallot Tart Tatin, Celeriac and Horseradish Puree

Grilled Seasonal Fish (GF)
Julienne Vegetables, Shellfish Panache, Tomato and
Tarragon Bisque

Celeriac and Kale Timbale (V)
Walnut Crumble, Wild Mushroom and Salsify Cream
Sauce

Side vegetables will accompany your main course
option

DESSERT

Chocolate Mousse and Cranberry Compote (V)
Orange Semolina Shortbread

Traditional Christmas Pudding (GF) (V)
Brandy Sauce and Redcurrants

Hampshire Honey Egg Custard (GF) (V)
Baked Fig and Toasted Pistachios

Local Cheese Board (V)
Seasonal Chutney and Crackers

Arrival between 6.00pm and 7.00pm
Departure by 9.45pm

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.
Service charge is not included.

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

