

Avenue 141  
FINE DINING

A close-up photograph of a roasted meat dish, likely a lamb shoulder, garnished with fresh green herbs and small round items. The meat is dark brown and glistening.

SPRING DINNER  
MENU

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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

English Asparagus and Boiled Hens Egg (GF) £4.75

Smoked Sea Salt and Truffle Oil Mayonnaise, Parmesan Tuille

Soya glazed Mackerel (GF) (DF) £5.00

Sesame and Coriander Crust, Pickled Kohlrabi, Cucumber and Watercress

## MAIN

Grilled Ribeye Steak (DF) (GF) £11.00

Red Onion, Tomato and Caper Salad, Chimichurri Sauce

Juniper Crusted Duck Breast (GF) £10.00

Sultanas and Salt Baked Beetroot, Orange, Ginger and Thyme Sauce

Panko crusted Aubergine (V) (DF) £7.50

Katsu Sauce, Pickled Vegetables

Poached Salmon al Nage (GF) £9.50

Fennel and Artichoke Broth, Fine Herbes

A selection of seasonal vegetables will be silver served

## DESSERT

Chocolate Steamed Pudding (V) £4.50  
Chocolate Fudge Sauce and Banana Ice Cream

Rhubarb and Elderflower Cheesecake £5.00  
Rhubarb Coulis and Ginger biscuit

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.

