

# Avenue 141

FINE DINING



## Autumnal Lunch Menu

Tuesday 3<sup>rd</sup> October – Thursday 16<sup>th</sup> November



# Autumnal Lunch Menu

## Starters

### Roasted Butternut Squash Soup

Truffle Oil and Toasted Pumpkin Seeds (V) (GF)

### Smoked Duck Breast

Tabbouleh Salad and Spicy Grape Chutney (DF)

### Chargrilled Mediterranean Vegetable Salad

Black Olive Tapenade and Feta (GF) (V)

## Main Course

### Baked Pollock Rarebit

Red Cabbage Ketchup and Potato Fondant

### Pan Fried Chicken Breast

Potato Fondant and Chive Supreme Sauce (GF)

### Wild Mushroom Risotto Arancini

Celeriac Puree and Crispy Sage (V)

## Dessert

### Apple, Pear and Cinnamon Crumble

Vanilla Ice Cream (V)

### Vacherin Meringue

White Chocolate Chantilly Cream and Blackberries (V) (GF)

Selection of Local Cheese, House Chutney & Crackers (V)

2 Courses £15.00

3 Courses £18.00

Tea or Coffee £2.00

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

Dairy Free (DF) Gluten Free (GF) Suitable for Vegetarians (V)

Prices include VAT and Gratuities are welcome, which go towards student trips.

POLITE REMINDER – PLEASE CAN WE ASK YOU TO VACATE THE RESTAURANT BY 2.30PM, SO LEARNERS CAN ATTEND LESSONS.