

Avenue 141
FINE DINING



Autumnal Dinner Menu

Tuesday 3rd October – Thursday 16th November



Autumnal Dinner Menu

Canape & Homemade Bread

Starters

Roasted Butternut Squash Soup

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

Smoked Duck Breast

Tabbouleh Salad and Spicey 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 £19

3 Courses £22

Handmade Petit Four & Coffee £2.50

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 9.00PM TO ENSURE THE SAFEGUARDING OF OUR LEARNERS