



# Avenue

**£45.00 per person**  
**3 courses, tea & coffee, petit fours**

## STARTER COURSE

Jerusalem artichoke veloute, poached egg, truffle straw  
Seared salmon, pickled kohlrabi, black bean & ginger dressing  
Marinated heirloom beets, whipped feta, ginger bread  
Smoked steak tartare, nashi, sweet potato crisps

## MAIN COURSE

Soy glazed baby chicken, fries & slaw  
Sea bream, capers, crushed potatoes  
Beef cheek, creamed potatoes, cauliflower cheese  
Pea & broadbean risotto, pecorino

## GRILL

New York strip, french fries, peppercorn sauce (£10 supplement)

## DESSERT COURSE

Tiramisu  
Hazelnut praline chocolate fondant, milk ice cream  
New York baked vanilla cheesecake  
Cheese selection from Beillevaire, chutney & crackers

Tea or Coffee, petit fours



# Avenue

**£55.00 per person**  
**3 courses, tea & coffee, petit fours**

## STARTER COURSE

Lobster Ravioli, seafood sauce  
Seared salmon, pickled kohlrabi, black bean & ginger dressing  
Marinated heirloom beets, whipped feta, ginger bread  
Burrata, spring zucchini, tomatoes

## MAIN COURSE

Duck breast, jalapeno sauce, pickled pear  
Pan fried sea bream, spiced crushed potatoes, coconut curry sauce  
Handmade pappardelle, peas, spring onion, dashi  
New York strip, french fries, peppercorn sauce

## DESSERT COURSE

Lemon meringue  
Banana cream pie, dulce de leche, lime  
Hazelnut praline chocolate fondant, milk ice cream  
Cheese selection from Beillevaire, chutney & crackers

Tea or Coffee, petit fours