



Christmas Private Dining

If you are looking for a private dining room to host a private breakfast, lunch or dinner then Avenue is the perfect venue. The stunningly beautiful restaurant and bar is in the heart of St James's in central London. Designed by American Architect, Rick Mather, the grand room with its high ceilings and fabulous lighting instinctively feels extravagant, generous and fun!

The private dining room can accommodate 20 people seated or 35 standing and can be booked for breakfast, lunch or dinner as well as cocktail parties, canapé receptions and meetings or presentations. The room has floor to ceiling windows, natural light, as well as complete blinds to offer flexible levels of privacy. You & your guests will have your own waiter to take care of you for the evening. Our Christmas menus start from £39.00 per person for three courses. The room also has a 46" LED screen and wi-fi available.

We can accommodate groups from 12 to 60 people in the main restaurant, whilst Avenue's high ceilings and wow factor make it ideal for exclusive hires or for group bookings.

For more information or booking, please contact Rachel Evans on 020 3195 9744 or email rachel.evans@danddlondon.com





Christmas Menus

The menus below are samples and there may be slight changes according to the seasonality of the produce.

We kindly ask that you pre-order for your guests 1 week prior to your event.

Avenue will provide complimentary place cards for your party.

Menu A @ £39.00 per person

Starters

Venison Carpaccio, celeriac remoulade & cranberries

Cured organic wild salmon, dill, mustard & potato

Foie gras & chicken liver parfait, toast & pear chutney

Curried parsnip soup

Mains

Braised Jacob's Ladder short rib of beef, spinach & mashed potato

Baked cod with mixed nut crust, crushed Jerusalem artichoke & white wine sauce

Crispy pork belly, spiced pumpkin, hispy cabbage

Wild mushroom risotto, black winter truffle

Traditional roast turkey with all the trimmings (for a minimum of 8 guests)

Optional cheese course

Selection of British cheeses with homemade quince jam.

(Supplement £8.00 per person)

Desserts

Prune parfait, marinated prunes

Treacle tart, clotted cream

Bramley apple crumble, vanilla ice cream

Menu B @ £49.00 per person

@venue

Starters

Venison Carpaccio, celeriac remoulade & cranberries
Scottish scallop Carpaccio, Granny Smith apple, lemon & black winter truffles
Foie gras & chicken liver parfait, toast & pear chutney
Twice baked walnut & stilton soufflé, chicory leaves & orange dressing

Mains

Slow cooked shoulder of Denham Estate lamb, potato gnocchi, confit garlic & black Trompettes
Fillet of wild sea bass, haricot beans & Girolles mushroom ragout
Loin of Yorkshire venison, salt baked celeriac, hispy cabbage
Roast organic salmon, spiced squash, cous cous & mint pesto
Ravioli of artichokes, Swiss Chard & red pepper velouté
Traditional roast turkey with all the trimmings (minimum for 8 guests)

Optional cheese course

Selection of British cheeses with homemade quince jam
(Supplement £8.00 per person)

Desserts

Treacle tart, clotted cream
Bramley apple crumble, vanilla ice cream
Classic pear tart Tatin, crème fraîche
Valrhona chocolate & pistachio mousse, blackberries & ice-cream

Menu C @ £59.00 per person

Amuse bouche

@venue

Starters

Cured organic wild salmon, dill, mustard & potato
Pan-fried Scottish scallop, Granny Smith apple, lemon & black winter truffles
Braised feather-blade, celeriac puree, carrots & watercress
Foie gras & chicken liver parfait, toast & pear chutney
Twice baked walnut & stilton soufflé, chicory leaves & orange dressing

Mains

Fillet of Galloway beef, truffled potato cake, spinach & Madeira jus
Fillet of wild sea bass, haricot beans & Girolles mushroom ragout
Loin of Yorkshire venison, salt baked celeriac, hispy cabbage
Baked cod with mixed nut crust, crushed Jerusalem artichoke & white wine sauce
Ravioli of artichokes, Swiss Chard & red pepper velouté
Traditional roast turkey with all the trimmings (minimum for 8 guests)

Optional cheese course

Selection of British cheeses with homemade quince jam
(Supplement £8.00 per person)

Desserts

Treacle tart, clotted cream
Bramley apple crumble, vanilla ice cream
Classic pear tart Tatin, crème fraiche
Valrhona chocolate & pistachio mousse, blackberries & ice-cream

Booking Confirmation

Company name	Date of event
Organiser name	Lunch (12.00 noon to 4.00 p.m.) <input type="checkbox"/>
	Dinner (6.00 p.m. to 12.00 midnight) <input type="checkbox"/>
Address	Location / room: Private dining room



Deposit information.

A deposit of your minimum spend will be required upon confirmation.

This amount will be redeemed from your total bill.

Any overspend will be settled on the day. Please see below for full terms and conditions.

type of credit / debit card: mastercard visa switch amex	
name as it appears on card:	
card holders exact billing address:	
card number:	issue number (switch only):
start date:	expiry date:
last 3 digits on signature strip: (for amex – 4 digits on front of card)	

Terms & Conditions



Please note that when making a reservation you are accepting our terms and conditions as listed below

1. The private dining room is available for:
Breakfast Monday to Friday 07.30am to 10.30am
Lunch Monday to Friday 12.00pm to 4.00pm
Dinner Monday to Saturday 6.00pm to 11.30pm
2. The private dining room holds a maximum of 20 guests for a seated dinner and 35 guests for a standing reception.
3. A set menu should be chosen from the above selection, and pre-orders for all of the guests are required 7 days in advance. Dietary requirements may be accommodated by prior arrangement.
4. Parties are requested to select their wines 7 days before the function date in order to ensure the correct vintage and quantities.
5. Final numbers must be confirmed in writing 48 hours in advance. This is the minimum number of guests that are charged for. If the number increases after this time, Avenue will do everything in our power to accommodate your guests.
6. Credit card details will be required as confirmation of your reservation. A deposit of the minimum food & beverage spend is required upon confirmation. All cancellations must be made in writing. Should a cancellation be made after 30 days prior to the event, the deposit will be non-refundable.
7. Avenue may cancel a booking without any liability being incurred whatsoever if Avenue is closed down due to events and circumstances beyond the control of Avenue such as fire, staff dispute or by order of the public authority or if the customer is in breach of any terms of the agreement or becomes insolvent
8. The final bill must be settled at the end of the event before departure. Any outstanding amount will be charged to the given credit card.
9. We reserve the right to charge in full for anything removed from Avenue and for any damage sustained to Avenue.
10. Please be aware that occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply or they may not meet our quality standard. In this event, we will endeavour to provide you with a suitable alternative.
11. Only wines and spirits supplied by Avenue are permitted for consumption on the premises.
12. VAT at the prevailing rate is included in all prices. A discretionary service charge of 12.5% will be added to your bill.
13. Any promotions run by D&D London or Avenue are not applicable in the private dining room.
14. When dining in the private dining room you are agreeing to a minimum food and beverage spend of **£XX**. This amount includes VAT and excludes service charge.

In order to confirm your reservation and acknowledge that you understand and accept the above terms and conditions, please sign below

Signed.....

Date.....