

THREE COURSE MENU £89.50pp

Please select three starters, three mains and three desserts for your event.

V – Vegetarian Ve - Vegan

Starters

Cream of coconut and butternut squash soup with house bread. (V, Ve)

Game chicken liver pate, garlic croutons, rocket and coriander salad, apricot and port chutney.

Terrine of braised ham hock, onion and plum chutney, crusty bread.

Smoked salmon with dill cream cheese, lemon, cucumber and Rye

Beetroot carpaccio, goat cheese whip, rocket, Jerusalem artichoke crisps, balsamic glaze. (V)

Mushroom and onion polenta bites. (V, Ve)

Mains

Mushroom and tarragon wellington, sauté green beans, poached tomato, gravy. (V, Ve)

Grilled fillet of Alaskan salmon, tender broccoli, crush creamy carrot, lemon butter sauce.

Breast of corn-fed chicken, red onion and creamy cabbage, fondant potatoes, red wine jus.

Braised beef brisket, dauphinoise potatoes, roasted root vegetables, red wine jus.

Pan seared pork belly, wilted vegetables, parsley crushed potatoes, apple sauce.

Roasted loin of spring lamb, fondant potatoes, mint puree, tender steamed broccoli.



New York Cheesecake (V)

Apple pie (V)
Served with Custard

Strawberry Gateau (V)

Lemon and meringue pie (V)

Chocolate fudge cake (V)
Served with Cream

Sticky toffee pudding (V)
Served with Ice Cream

Fruit Platter (V,Ve)

Avenue

CONFERENCE 8

TWO COURSE MENU £79.50pp



Cream of coconut and butternut squash soup with house bread. (V, Ve)

Game chicken liver pate, garlic croutons, rocket and coriander salad, apricot and port chutney.

Smoked salmon with dill cream cheese, lemon, cucumber and Rye.



Mains

Mushroom and tarragon wellington, sauté green beans, poached tomato, gravy. (V, Ve)

Grilled fillet of Alaskan salmon, tender broccoli, crush creamy carrot, lemon butter sauce.

Breast of corn-fed chicken, red onion and creamy cabbage, fondant potatoes, red wine jus.

Pan seared pork belly, wilted vegetables, parsley crushed potatoes, apple sauce.



Desserts

New York Cheesecake (V)

Apple pie (V) Served with Custard

Fruit Platter (V,Ve)

Cheese Platter (V)
Selection of Cheeses, Crackers, Fruits and Chutney.

Please select two desserts for your event.

Avenue

ONFERENCE & EXEMITS

Loenue Silver Menu

Avenue

CONFERENCE & EVENTS

Please select one of the menus for your event.

Each menu includes a selection of assorted bread rolls & butter.

Each main course is accompanied by choice of roasted root vegetables and buttered new potatoes.

with selection of Coffees and Teas to follow

£69.50 per person inc VAT



CONFERENCE & EVENT



Caesar Salad Roast chicken Lemon tart with ice cream

Menu B:

Vegetable Soup Roast Topside of Beef Apple crumble with ice cream

Menu 6:

Beet Salad with Feta Garlic Butter Lamb Chops Crème Brulé

Menu D: Vegan option

Grilled Cauliflower with Tahini & Pomegranate
Butternut Squash and Saffron Risotto
Fresh fruit Salad

Menu E:
Pescatarian option

Halloumi, Carrot, and Orange Salad Grilled Salmon with Cumin-Butter Sauce and Asparagus Vanilla and Raspberry Panna Cotta

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CONFERENCE & EVENT

Indulgent Supplements Extra Courses

Indulgent Supplements:

Lamb shank £15.90 pp

Braised Pork Belly £12.50 pp

Fillet of Gilt Head Sea Bream £15.90 pp

Creamy Vegan Pasta £12.50 pp

Extra Courses:

Cheese Platter
Served with Olive bread, quince jam & grapes.
£69.50 for a table of 8

Fresh Fruit Platter
To include (subject to seasonal availability)
Mango, Pineapple, Kiwi, Strawberries,
Cantaloupe, Honeydew melon & Watermelon
(Suitable for 8-10 people)
£39.50 for a table of 8

Prices are inclusive of VAI.

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CONFERENCE & EVENTS

Children's Menu

StarterCheesy Garlic Bread
Chips

Main

Pizza – Peperoni or Margarita Spaghetti Bolognese Chicken Nuggets & Chips Fish Fingers & Chips Dessert

Ice Cream
Fruit Salad
Chocolate Mousse

Available for children under 12 Each menu includes a selection of assorted bread rolls & butter.

£24.50 pp inc VAT for 1 starter, 1 main & 1 dessert

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CONFERENCE & EVENTS