



CHRISTMAS  
DINNER MENU 2024

THREE COURSE CHRISTMAS DINNER, COFFEE & MINCE PIE  
£26.00

## CHRISTMAS DINNER MENU

26th November - 19th December 2024

### STARTERS

Curried Parsnip Soup  
Parasnip Crisps & Curry Oil (V) (GF)

Trio of Salmon (GF)  
Creme Fraiche & Cucumber Vinaigrette

Chicken Mosaic Terrine (GF)  
Prune & Armagnac Puree, Pickled Butternut  
Squash

### MAIN

Traditional Roast Turkey (DF)  
Apricot & Sage Stuffing, Pig in Blanket, Cranberry  
Sauce

Beetroot Wellington (V)  
Caramelised Cauliflower Puree, Balsamic Glaze

Prosciutto Baked Hake  
Saffron Potatoes, Spinach & Romesco Sauce

A selection of seasonal vegetables

Menus may change if items are not available but in most cases, a like-for-like substitution will be made.

### DESSERT

Avenue 141 Christmas Pudding (V) Brandy  
Sauce & Redcurrants

Chocolate & Coconut Delice (V) (GF)  
Chocolate Soil & Grand Marnier Syrup

Frozen Blackberry Parfait (V)  
Tuile Biscuit & Blackberry Coulis

### COFFEE & MINCE PIE

**3 COURSE CHRISTMAS DINNER,  
COFFEE & MINCE PIE £26.00**

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

Please can we ask you vacate the restaurant by 9.00pm to  
ensure the safeguarding of our learners.

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

Prices include VAT

Gratuities are welcome, which go towards student trips.

As a training kitchen that proudly produces each dish from  
scratch, it is not possible for us to guarantee that any product  
is 100% free from any allergen.

Dietary requests & Allergies are to be highlighted to a  
member of our team. Where possible we will find suitable  
alternatives. We cannot guarantee any dish will be free from  
allergens as we use all 14 in our kitchens.