

# Avenue 141

FINE DINING



## CHRISTMAS LUNCH MENU 2024

THREE COURSE CHRISTMAS LUNCH, COFFEE & MINCE PIE  
£23.00

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## CHRISTMAS LUNCH MENU

26th November - 19th December 2024

### STARTERS

Curried Parsnip Soup  
Parsnip 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 LUNCH,  
COFFEE & MINCE PIE £23.00**

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

The restaurant closes at 2.30pm and all tables must be vacated by this time.

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.