



Festive

MENU 2024

3 COURSES 39.95

STARTERS

Potato & Leek Soup **V GF** Topped with croutons

Chicken Liver Pâté **GF** Sourdough toast & a sweet fruit chutney

Hasselback Potatoes **V VE GF** Topped with garlic, cheddar & spring onion

Prawn Cocktail **GF** Served with buttered brown bread & Marie Rose sauce

Tomato Bruschetta **V VE GF** Olive oil, garlic & salt bread topped with fresh tomatoes & a balsamic glaze

MAINS

Turkey Crown **GF**

Served with: Yorkshire pudding, duck fat roast potatoes, cranberry & orange stuffing, pigs in blankets, honey roasted parsnip, carrot, Brussel sprouts, braised red cabbage & gravy

Cauliflower Steak **V VE GF**

Served with: Yorkshire pudding, roast potatoes, cranberry & orange stuffing, honey roasted parsnip, carrot, Brussel sprouts, braised red cabbage and gravy

Salmon Fillet **GF**

Lemon & garlic baked salmon, served with hasselback potatoes & creamed leeks

Butternut Squash, Brie and Beetroot Tart **V GF**

Served with honey roasted parsnip, carrot & creamed leeks

Avenue Burger (Vegetarian/Vegan option available) **GF**

Prime beef patty, Monterey Jack cheese, streaky bacon, burger sauce, gem lettuce, pickles, red onion and tomato. Served with chunky chips

DESSERTS

Christmas Pudding **V VE GF** Served with a brandy sauce & redcurrants

Vanilla Crème Brûlée **V GF**

Apple & Blackberry Crumble **V** Served with vanilla ice cream

Warm Chocolate Brownie **V** Drizzled with chocolate sauce & topped with vanilla ice cream

Too full for a dessert? Opt for a mince pie & a hot drink of your choice **V VE GF**