CHRISTMAS DAY | 120pp
(80pp Child option, Main & Dessert 10 years & under)

Arrival Small Plates

(Adjusments made for dietary requirements/allergies)

Lobster & Crab Cocktail
In light garlic & vodka aoli, fresh lemon served with crostinis

Cucumber Infusion
Deep filled cucumber with dill infused coconut yoghurt & capers (vg, v, gf)

Mozzorella Insalata Skewers
Dreamy mozzorella cheese with cherry tomatoe, basil & romain lettuce (v, gf)

Selection of Grissini
(v,vg)

To Start

Chestnut Soup
Velvety soup served with ciaabbata and whipped butter (v, vg, gfo)

Warm Goats Cheese Salad
With grilled pear, rocket leaves & balsamic reduction (v, gf)

Roasted Octopus
Courgette purée, potato pavé & sun-dried tomatoes (gf)

Pan-Seared Duck
Crispy duck breast with a sweet & zesty mandarin glaze, Fennel and cranberries

Main

Turkey/ Thai Spiced Sweet Potato Pie - Roast Dinner
Served with Roast potatoes, maple glazed carrots, parsnips, sherry vinegar coated cripy sproats, red cabbage, pigs in blankets, sage and onion stuffing, home made gravy & Yorkshire pudding (vo, vgo, gfo)

Hake Fillet
Served with creamy orzo pasta
cougette purée caviar
tomato concasse (gf)

Golden Potato Pavé
With Onion & Garlic Veloute,
Maple Glazed Carrots, Polenta, diced courgette and orzo pasta (vg, gf)

10oz Fillet Migion
Cooked to Chef's Recomendation,
Served with Truffle Mash & Tenderstem with Green peppercorn reduction (gf)

Christmas Day

THE AVENUE
RESTAURANT & WINE

Dessert

Mulled Poached Pear
Delectable, Mulled Wine Poached Pear with Chantilly Cream (v, gf, vgo)

Salted Caramel Panna Cotta
Sweet and creamy set dessert with salted caramel sauce (gf))

Christmas Pudding
Served with Brandy cream (v, vgo, gfo)

Cheese Board £18

(serves 2 may be ordered on the day)
Aged Cheddar, Brie, British Blue,
Goats Cheese.
Grapes, Cutney, Mixed Crackers (v)
(gfo, vgo if pre-ordered)

Time slots
12:15pm or 12:45pm
2:30 or 3:15pm

Please note any allergies/ dietary requirements in your pre-order
v - Vegetarian, vo - vegetarian option, vg - vegan, vgo - vegan option
gf - gluten free, gfo - gluten free option

Ts & Cs Apply
Please inform your server of any allergies or dietary requirements
While we take great care to accommodate your needs, our kitchen operates in an open environment, and we cannot guarantee the absence of allergens in any dish.
A discretionary 12.5% service charge will apply to your bill

Please drink responsibly
Staff are legally obliged to stop serving anyone who is drunk