THE AVENUE
RESTAURANT & WINE

VALENTINE'S DINNER

For Two

2-COURSE 62 I 3-COURSE 79

APPETIZERS

CHOOSE ONE EACH

6 Oysters
Shallots & Red Wine Vinaigrette

Beetroot Royale (gf)
Beetroot cured Salmon, Smoked Crème Fraiche, Salmon Caviar

Steak Tartare
A true French classic with the finest cut of British Beef & Egg Yolk

Red Pepper Hummus (vg)
With Garlic Flat Bread

OR SHARE

Feta & Coconut Yogurt Dip (v)
Cucumber, Carrot, Radish, Peppers, Warm Flat Bread

Honey-Baked Camembert (v)
With Focaccia Bread

Tanglier Di Salumi
Cold Cuts, Brie Wedges, Hummus, Olives, Garlic Grissini Bread Sticks, Rocket, Chive & Basil Olive Oil, Artichokes & Sundried Tomato

MAIN COURSE

West Pier Meets Land / Catalana (£5 Supplement)
Finest Half Shell Lobster Tail, Crab & 6oz Ribeye
Served with Linguini in Rich Cherry PlumTomato sauce

Saumon Royale (gf)
Pan Fried Salmon Filet served on a bed of Mashed Potato with Tenderstem, Hollandaise Sauce with Dill, Capers & Salmon Caviar

Harissa & Honey Chicken (gf)
Garlic Lemon Rice, Tenderstem, Coconut Yogurt, Pomegranate

Potato & Chickpeas Croquettes (vg) (gf)
Onion Velouté, Heritage Carrots, Radish

Bottoni Ravioli
Red Prawns in Creamy Tomato Sauce

SHARING DESSERTS

Trio of Desserts (v)
From our delectable dessert menu mini offerings of
Molten Brownie with Vanilla Ice Cream & Chocolate Sauce, Apple Crumble & Custard & Mini Vanilla Creme Brulee

Tiramisu for 2 (v)
Italian Classic, Espresso Soaked Ladyfingers, Mascarpone & Cocoa

Dolce Di Lampone Sundae (gf)
Crisp Meringue with Whipped Cream, Fresh Berries Raspberry Coulis