



Sample €35 Menu

Starters

Freshly prepared soup of the day
Served with homemade brown bread (GF on request)

Classic Caesar Salad (GF on request)
Crispy bacon, garlic croutons & shaved parmesan
topped with classic Caesar dressing

Avenue bruschetta

Diced vine tomato, garlic and fresh basil, black olives & virgin olive oil
with parmesan cheese & aged balsamic dressing (V) (GF on request)

Deep fried brie (V) with a seasonal salad of pumpkin seeds & cranberries

Spicy chicken wings with celery sticks & blue cheese dressing

Main Courses

Spicy Asian stir fried noodle & crispy Irish buttermilk chicken
with sesame oil & sweet chilli & soya sauce & crispy Irish buttermilk chicken

Avenue smoked fish & chips

Wright's natural smoked Kilmore Quay haddock in crispy beer batter with
chips, tartar sauce & mushy peas

Braised Irish Lamb shank (GF on request)

Braised for 6 hours with potato rosti, honey roast veg & red wine jus

Pan roasted Irish Atlantic salmon (GF on request)

Baby potatoes, chorizo, cherry tomatoes, buttered green beans served with
fresh basil & pesto

Risotto with garden pea, parmesan cheese & fresh asparagus (GF)
With mushrooms & truffle oil

Desserts

Warm sticky toffee pudding

Luscious, warm sticky steamed pudding with
rich butterscotch sauce & vanilla ice cream

Profiteroles with fresh cream

Little choux buns filled with cream & covered with chocolate sauce

Avenue meringue mess (GF)

Fresh cream with raspberry & strawberry coulis crushed
sticky meringues folded together for one scrumptious dessert

Warm Chocolate Brownie

Moist chocolate cake with yummy orange zest & Cointreau infused raisins,
gooey chocolate sauce served with Lavin's Irish Bailey's Ice cream

For Parties of 8 or more a 10% discretionary service charge will be
added to your final bill & distributed directly to all the Staff

