



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

Pan roasted Irish chicken
With tarragon & mushroom sauce, sautee potato's & asparagus

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

Braised feather blade of Irish beef (GF on request)
Braised for 6 hours with potato rosti, honey roast veg & red wine jus

Pan roasted 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,V)
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

