



## Christmas Menu 2022

Sample menu

### Starters

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



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

Irish fresh & smoked fish cake  
with cucumber ribbons & shallots,  
topped with a mint riata



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

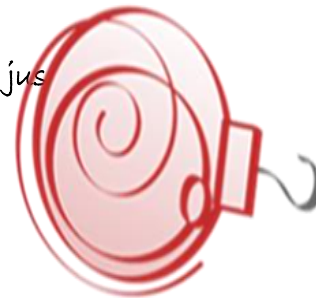
Avenue's famous spicy chicken wings  
Celery sticks & blue cheese dressing



### Main Courses

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

Pan roasted Irish salmon (GF on request)  
Potato fondant with cream sauce of cabbage & bacon



Rolled turkey & shredded pork (GF)  
Rolled turkey breast filled with pulled pork, apricot &  
chestnut stuffing with fondant potato & creamed shredded sprouts

Mushrooms & truffle oil risotto (GF)  
with garden pea, parmesan cheese & fresh asparagus

Crisp confit of Irish pork belly  
Clonakilty black pudding creamy mash with an  
Irish apple & cider puree



Sides €5.25 Chunky fries, Honey roast veg,  
Green salad, Crispy onions

€ 1.50 Extra for, Pepper sauce, Blue cheese, Wing sauce

### Christmas Gin Special

Gordons Pink Gin  
Fresh strawberries &  
mint, Schweppes

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





## Desserts

### Avenue Christmas pudding (GF)

Traditional warm Christmas pudding simply served with crème anglaise

### Warm sticky toffee pudding

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

### Profiteroles with fresh cream

Little choux buns filled with cream & covered with chocolate sauce

### Apple Crumble

Cinnamon apples with warm custard

Extra scoop of ice cream € 1.50

Vegan & GF dessert options available

Tea & coffee included in offer

Terms & conditions apply

We prepare all food in house & cook to order. We strive to source as much local & Irish produce as possible. All our beef, duck, pork, & chicken supreme are 100% Irish & HACCP traceable from Farm to Fork

Our kitchen contains nuts & some of our dishes may contain nuts. We can adapt some of our dishes. Someone eating nuts may sit next to you. Please ask a member of staff if you require additional information on food or have a food allergy or intolerance

We can adapt some of our dishes to  
(VG) vegan (V) vegetarian (GF) Coeliac Friendly.

Suppliers: Robinson Butcher, Fresh Point Fruit & Veg,  
Wrights of Marino for Fish, All our cheese are Irish sourced

## Special

Vanilla Espresso  
Martini  
Absolut vanilla vodka,  
Vanilla syrup,  
coffee & Kahlua €12

