

Starters

Freshly prepared soup of the day
Served with homemade brown bread

Classic Caesar Salad

Crispy bacon, garlic croutons & shaved parmesan
topped with classic Caesar dressing

Fresh & Smoked Irish Salmon Fish Cake

with Cucumber Ribbons & Shallots
topped with a Mint Riata

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 supreme

Fondant potato with a mushroom, tarragon
& white truffle cream, Parma Ham crisp

Braised feather blade of Irish beef

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

Pan roasted fillet of salmon

Served with potato fondant with
creamed cabbage & smoked bacon lardons

Avenue char grilled Hereford burgers

With bacon & cheese, brioche bun & garnish with lettuce, tomato & onion
Served with skinny fries

Risotto with mushrooms, parmesan cheese (GF,V)

With garden pea & white truffle oil

Desserts

Warm sticky toffee pudding

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

Baileys Profiteroles with fresh cream

Little choux buns filled with cream & covered
with chocolate sauce

Lemon posset

Zesty smooth posset served with seasonal berries coulis
& shortbread biscuit

Warm Chocolate Brownie

Moist chocolate cake with yummy orange zest & Cointreau infused raisins,
gooey chocolate sauce served with ice cream

Sample Menu
€35 Group set
Menu till 6pm from
January 2023

Please note
VAT will increase
from 1st March
2023

Special

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

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

