

## 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 & garden pea (GF, V)

with parmesan cheese & white 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 & summer fruits with Fresh coulis, crushed sticky  
meringues all folded together for one scrumptious dessert

### Warm Chocolate Brownie

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

Class of 23'  
Congratulations

### Menu

3 course € 36pp

Tea & Coffee NOT  
included

Individual items will  
be charged at A La  
Carte price

### Graduation Cocktail

### Special

Malfoy Clover Club  
€12.90

### Side Orders € 6.50

Skinny fries,  
chunky fries,  
creamy mash,  
Avenue crispy onions  
mixed salad,  
honey roast vegetables

### Extra

€2 Pepper sauce, blue  
cheese, wing sauce,  
Garlic butter, Red  
Wine jus.

There may be a charge  
for extra or add-on,  
not on above, please  
check with server

Please let a member  
of staff know if  
you have a nut  
allergy or have any  
food allergies or  
intolerance

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