



## Christmas Menu 2023

Sample Menu

Christmas

Menu

€ 38pp  
Supplements Apply

### 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

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



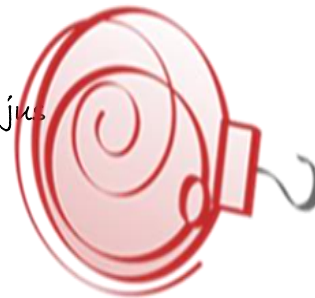
Avenue Bruschetta (V, GF on request)  
Diced vine tomato, garlic & fresh basil with black olives & virgin olive oil  
Finished with parmesan cheese & aged balsamic on toasted sourdough

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)  
Gratin potato with a creamed spinach sauce

Free Range Irish chicken supreme (GF)  
Gratin potato with creamed spinach & Parma ham crisp

Irish Hereford 10oz sirloin Steak Supplement € 7  
Served with onion rings, tripled cooked chunky fries  
& Avenues real pepper sauce



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

Sides from €6

Chunky fries, Honey roast veg,  
Green salad, Onion rings

€ 1.65 Extra for, Pepper sauce, Blue cheese, Wing sauce



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

### Tipsy Tiramisu

Soaked biscuit in coffee liquor with rich coffee & mascarpone cheese

### Avenue meringue mess (GF)

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

### Warm sticky toffee pudding

Luscious warm sticky steamed pudding covered with a rich butter scotch sauce & vanilla ice cream

### Warm chocolate brownie (GF)

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

### Profiteroles & fresh cream

Little choux buns filled with Irish cream & covered with chocolate sauce



### Special

Vanilla Espresso Martini €12.50  
vanilla vodka,  
vanilla Syrup,  
Espresso coffee,  
Kahlua

### Liquor

Coffees e.g  
Baileys, French,  
Italian, Calypso  
Teeling Irish

Extra scoop of ice cream €1.65

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

