



Avenue

CAFÉ - RESTAURANT - BAR

Christmas Menu 2023

Sample Menu

Christmas Menu

€ 45pp
Supplements Apply

Starters

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



Crispy Duck confit
marinated red cabbage with apple cider vinegarett

Tempura Tiger prawns
Chilli & lime mayonnaise



Ham hock croquette
with an apple compote

Goats cheese tart
Honey glazed goats cheese with beetroot, orange & baby spinach



Main Courses

Fillet of Sea Bass
with gratin potatoes, green beans with a salsa verde



Free Range Irish chicken supreme (GF)
Ham hock croquette, stuffing, seasonal veg with jus

Irish Hereford 100z sirloin Steak Supplement € 5
Served with onion rings, tripled cooked chunky fries
& Avenues real pepper sauce

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



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



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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

Extra scoop of ice cream € 1.65

Vegan & GF dessert options available

Tea & coffee included in offer

Terms & conditions apply



Special

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

Liquor

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

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 staff member 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

