

Avenue's Festive Menu 2017

2 COURSES £22.00 3 COURSES £28.00

*Lightly grilled goat's cheese topped with warm orange & chilli marmalade
Golden fried spicy haggis & Stornoway black pudding bon bons with
sweet mango chutney dip*

*Succulent cold water shrimps Marie Rose served on a bed of crispy rocket with
a fresh lemon wedge*

*Chefs homemade chicken liver, orange & brandy pate with oatcakes &
redcurrant drizzle*

Traditional lentil soup topped with crispy leeks & served with crusty loaf

*Roasted succulent turkey crown, kilned sausages & chestnut stuffing served with
honey roasted root vegetables, roast potatoes & cranberry sauce*

*Haggis stuffed tender loin of pork with creamy parsley mash & seasonal
vegetables with white wine cream sauce*

*Grilled fillet of seabass with charred asparagus & sun blush tomato risotto
garnished with homemade root vegetable crisps*

*Roasted baby beets, caramelised butternut squash, sweet potato & braised fennel
Provençale topped with filo pastry crunch*

Warm Christmas pudding with brandy cream sauce

White chocolate cheesecake with Festive berry drizzle

Mulled red berry pavlova

Warm apple & cinnamon pie with vanilla pod ice cream

Selection of Scottish cheeses & biscuits (sup £2.50)

Freshly brewed coffee with mince pies

(sup £2.20)