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Non-offensive Menu Suggestions for Exclusive Hire Events

Should you be hosting a drinks reception prior to your seated function, we would suggest approximately 8-10 canapés per person, followed by a three or four course menu.

All dishes are subject to seasonal availability.

When choosing for a tasting please select 8-10 canapés, 2 starters, 2 main courses, 1 vegetarian option and 2 desserts. If you would like help in selecting your menu please let us know.

Due to normal day-to-day service and in order to make sure our fabulous Chefs have enough time to organise your menu, we ask that tastings are arranged Monday-Friday between 3.30pm - 5.30pm.

Cold Canapés @ £2.00 each

Bocconcini Mozzarella & Cherry Tomato Brochette
Duxelle & Quail Egg Crostini
Gazpacho Andaluz Shots
Chilled Beetroot & Horseradish Soup Shots
Avocado Crostini
Smoked Salmon Croustade with Crab & Avocado
Smoked Salmon Blinis with Horseradish Cream
Potted Salmon Toasts

Spoons

Raw Tuna with Soy & Wasabi
Smoked Eel Tartare with Pickled Cucumber

Hot/Warm Canapés @ £2.50 each

Welsh Rarebit in Puff Pastry
Vegetable Spring Rolls with Hoi Sin Sauce (or Plum Sauce)
Mushroom Spring Rolls
Fish Goujons with Tartare Sauce
Thai Tuna Fishcakes with Pickled Cucumber
Tomato & Mozzarella Tarts with Pesto

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Here at Avenue we like to offer flexibility with our food options and so all our exclusive event menus are priced on request. All menus include side orders and tea or coffee after dessert. A cheese course can be added for an additional £8.00 per person.

Adult Three Course Menus @ £50.00 -- £65.00 per person.

Starters

Wild Mushroom, Leek in Puff Pastry & Sauce Mouseline
Asparagus & Quail Egg Salad (seasonal availability)
Aubergine, Sun-dried Tomato & Courgette Salad with Salsa Verdi
Tomato Tart with Rocket & Parmesan
Mozzarella & Italian Aubergine with Pesto & Capers
Smoked Salmon with Caper Berries
Gravadlax with Mustard & Dill

Main Courses

Roast Devon Monkfish with Parma Ham & Salsify
Grilled Sea Bream with Jerusalem Artichoke, Roast Tomatoes & Herb Nage
Sea Bass with Orange, Ruby Chard & Balsamic Vinegar
Grilled Halibut with Sauteed Spinach & Sauce Vierge
Sea Bream with Pak Choi, Ginger & Spring Onions
Grilled Salmon with Asparagus & Sauce Vierge (Seasonal availability)
Roast Smoked Haddock with Horseradish Potatoes & Pancetta (Pancetta optional)
Roast Halibut with Mash & Buttered Leeks

Additional Vegetarian suggestions available depending on seasonal availability

Desserts

Bramley & Coxes Apple Crumble with Custard
Warm Chocolate Fondant with Crème Fraiche Ice-Cream
Steamed Golden Syrup Pudding with Custard
Hot Chocolate Pudding with Chocolate Sauce, Custard or Fudge Sauce
Lemon Tart
Devon Custard Tart with Candice Prunes
Chocolate Pecan Brownie with Vanilla Ice-Cream
Pavlova with Kiwi & Passion Fruit or Seasonal Berries
Champagne Jelly with Wild Strawberries & Chantilly
Blackcurrant Cheesecake with Strawberry & Lemongrass Sorbet
Baked Vanilla Cheesecake with Apricot Coulis
Crème Brulee – Vanilla, Raspberry or Lime & Coconut
Seasonal Cheeses with Mixed Bread, Biscuits & Quince Jelly

Tea and Coffee

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Children's Three Course Menus from £30.00 per person.

Kids Starter Options

Tomato tart with rocket and parmesan
Pomerola sauce with pasta
watercress soup with potted salmon toasts

Kids Main Course Options

classic fish and chip's (battered or breaded)
Roasted halibut pont neuf and barniase sauce
Bream fillet , globe artichoke, mimosa dressing

Kids Desserts

Chocolate fondant with vanilla ice cream and fudge sauce
Summer fruit Pavlova
Honey comb ice-cream with hocky
Warm chocolate brownie , crème fraise ice-cream