

# @venue

## **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 meal.

For a standing reception event, a combination of 12-14 canapés and 2-3 bowls per person are ideal.

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### **Cold Canapés @ £2.00 each**

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

### **Spoons**

Raw Tuna with Soy & Wasabi  
Seared Beef with Sesame Seeds, Chilli & Spring Onion  
Smoked Eel Tartare with Pickled Cucumber

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### **Cold Canapés @ £3.00 each**

Foie Gras & Red Onion Marmalade Croustade  
Free Range Chicken Liver Pate on Brioche Toast  
Steak Tartare  
Tuna & Salmon Tartare  
Scallop & Lime Sashimi with Caviar  
Lobster & Asparagus (seasonal) Crostini  
Irish Rock Oysters with Shallot Vinaigrette

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### **Hot/Warm Canapés @ £2.50 each**

Yorkshire Puddings with Beef & Horseradish  
Sausages with Honey Mustard Sauce  
Welsh Rarebit in Puff Pastry  
Scotch Woodcock  
Duck Spring Rolls with Plum Sauce  
Vegetable Spring Rolls with Hoi Sin Sauce  
Mushroom Spring Rolls  
Grilled Tiger Prawns  
Salt & Pepper Squid with Chilli Jam  
Fish Goujons with Tartare Sauce  
Thai Tuna Fishcakes with Pickled Cucumber  
Parmesan Chicken Fillets with Tomato Fondue  
Tomato & Mozzarella Tarts with Pesto

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### **Hot Canapés @ £3.50 each**

Champagne Risotto Spoons with Black Truffles  
Mini Steaks with Tomato Relish  
Tornado Rossini  
Smoked Haddock & Chilli Fishcakes  
Glazed Lobster Thermidor Tartlets

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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. A vegetarian option will be available.

## **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  
Crab Bisque with Cheese Straw  
Smoked Salmon with Caper Berries  
Gravadlax with Mustard & Dill  
Foie Gras and Medjool Date Terrine with Onion Marmalade & Brioche  
Parma Ham with Melon  
Game Terrine with Port Reduction & Baby Leaves  
Bresaola with Rocket & Truffled Pecorino

### **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 Crayfish Mash & Buttered Leeks  
Duck Confit with Spiced Red Cabbage & Frizzy Endive  
Roast Loin of Pork with Glazed Apple & Prunes, Calvados jus  
Sussex Free-range Chicken with Spring Vegetables & Pea Shoots  
Grilled Chicken Breast with Pine Nuts, Rosemary & Garlic  
Roast Corn Fed Chicken Breast with Broad Bean & Wild Garlic Mash, Sauce Diable  
Slow Roast Pork Belly with Leeks, Glazed Apple & Prunes, Calvados Jus  
Beef Fillet with Sprout Tops and Sauce au Poivre  
Cannon of Lamb with Scallion Mash & Cherry Vine Tomatoes  
Herdwick Lamb Rump with Baby Spring Turnips & Celeriac puree  
Roast Rib of Beef with Yorkshire Puddings, Seasonal Root Vegetables & Roast Potatoes  
Braised Beef with Colcannon & Horse Mushrooms (or Herb Dumplings)

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**