

Sample Menus

The
Avenue
Restaurant

Sample lunch menus

Three-course lunches served Wednesday to Friday for £18.50

Starters

Warm smoked salmon salad with brown bread and butter
Sweet potato soup (v)
Farmhouse terrine with chutney, Melba toast

Mains

Pork medallions with grain mustard sauce crispy black pudding and Bramley apple sauce
Chicken in a mushroom and tarragon sauce
Baked hake papillote with lemon butter sauce
Onion tarte tatin (v)

Puddings

Steamed lemon sponge pudding with custard
Crème brûlée with shortbread biscuits
Selection of homemade ice cream and sorbets

Starters

Avenue soup of the day (v)
Warm salad of prawns, watercress and cherry tomatoes
Autumnal herb risotto

Mains

Chicken in a white wine, leek and cream sauce
Sausage served with onion gravy
Pork pasanda with flatbreads

Pomme puree
Braised celery
Pilaf rice

Puddings

Rhubarb and custard pavlova
Dark fruit crumble sticky toffee ice cream
Selection of homemade ice creams and sorbets

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Starters

Brown onion soup, cheese croute (v)
Mozzarella and red onion tart, aubergine crisp (v)
Hot smoked salmon, radish salad, watercress

Mains

Duck breast, cabbage & bacon, fondant potato, griottine cherry jus
Pan-fried fillet of bass, garlic crushed potato, lemon beurre blanc
Roasted Mediterranean vegetables, tomato sauce, poached egg (v)

Desserts

Warm Dorset apple cake, sauce Anglaise
Dark chocolate tart, whisky cream
Selection of homemade ice cream and sorbets

Starters

Cream of cauliflower soup & hazelnuts (v)
Charred pear, Blue Vinny beignets with shallots & walnuts
Warm chicken and chorizo salad

Mains

Irish stew, herb dumplings & braised carrots
Duo of salmon & tiger prawn, olive crushed potato & pea veloute
Wild mushroom risotto (v)

Desserts

Cassis iced parfait, fruit compote
Sticky toffee pudding, butterscotch sauce
Selection of homemade ice cream and sorbets

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Sample hot buffet lunch menu

Available for private functions, designed individually depending on your requirements and budget

Mains

Lasagne with green salad & garlic bread

Vegetarian lasagne (v)

Chicken jalfrezi

Medium hot vegetarian curry (v)

Beef Chilli

Pilau rice

Poppadums

Mini naan breads

Sweet chilli chutney

Desserts

Individual citrus cheesecake

Whiskey parfait

Fresh filter coffee or a selection of teas

Sample Menus

The
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Sample dinner menu

Special dinner events include our popular jazz nights or available for private functions tailored to your requirements and budget

Starters

Quail, chicken and herb galantine, chutney puree, squash yoghurt and mixed leaves
Puree of orange lentil soup with croutons and spiced oil

Mains

Chicken chasseur in a rich tomato, tarragon and mushroom sauce with fondant potatoes
Pan-fried hake with olive oil mash, Mediterranean vegetables
Onion tarte Tatin with peperonata
Glace carrots and wilted greens

Desserts

Apple caramel choux buns with caramel sauce
Individual Bakewell tart with custard or cream

**The Avenue Restaurant, Weymouth College,
Cranford Avenue, Weymouth, Dorset DT4 7LQ**

Open to the public for weekday lunches Wednesday to Friday,
special dinner events including guest chef and jazz nights,
and available to hire for private functions

We ask you to appreciate we are a training restaurant and this is reflected in our approach and pricing. As all food items are cooked to order where appropriate, please be respectful of any possible delays and highlight to a member of the training team areas you consider to be addressed.

**Booking is essential - to book a table or private function,
call 01305 208979 or email theavenue@weymouth.ac.uk**