



# AVA STEAKHOUSE

## 3-COURSES FESTIVE SET MENU TWO - £75 PP

Champagne on arrival with mixed Olives

### STARTER

(Choose one from below)

#### **Pulled Beef Croquette:**

Tender Braised prime pulled ribs encased in a delicate crisp crumb, Served with Pear & Apple Salad, Carrot Puree, Spicy Miso Glaze

#### **King Prawn Butterfly:**

House Salad, Lemon & herb buttered sauce

#### **Burrata:**

Spiced green gazpacho Heritage Tomato, Basil Pesto, Balsamic glaze

#### **Lamb Chops:**

French trimmed Lamb chops seasoned with Mediterranean herbs, served with heritage potato, caramelised peppers

#### **Oak Smoked Salmon:**

Fresh horseradish, crème fraiche, blinis

### SIDES

Brussels Sprout, Mac cheese, Seasonal Salad

### DESSERTS

#### **Christmas pudding:**

Served with Brandy sauce /clotted Cream

#### **Vanilla panna cotta:**

Served with berry/raspberry coulis

### MAINS

(Choose one from below)

#### **Roasted Turkey:**

Served with Roasted carrots, Brussels Sprouts, Buttered Kale, Home-made rich gravy

#### **Black Onyx Rib-eye 250gm:**

Serve with winter vegetables, sauce at your choice

#### **Lamb Shank:**

Braised Lamb shank infused with herbs, served with mash potato, rich gravy

#### **Beef Wellington:**

Prime Beef fillet layered with mushroom duxelles & spinach, wrapped in delicate golden puff pastry, served with seasonal vegetables, creamy mash & rich gravy

#### **Roasted Cod:**

Pan-seared, Butter-basted cod loin served over lobster bisque, finished with fresh tarragon, caramelised fennel & herb oil drizzle

#### **Vegetable Wellington:**

Truffle-infused mushroom duxelles, wrapped in golden flaky puff pastry Stuffed with golden beetroot, winter root vegetables served with a rich vegan gravy.

### FOOD ALLERGIES AND INTOLERANCES

For further information regarding allergens in our dishes please ask a member of staff

A discretionary service charge of 10% will be added to your bill. All price is included 20% VAT





# AVA STEAKHOUSE

## 3-COURSES FESTIVE SET MENU ONE - £55 PP

### STARTER

(Choose one from below)

#### **Pulled Beef Croquette:**

Tender Braised prime pulled ribs encased in a delicate crisp crumb, Served with Pear & Apple Salad, Carrot Puree, Spicy Miso Glaze

#### **Chicken Boudin:**

Minced Chicken Breast Stuffed with Sage & mushroom, served with Harissa Mayonnaise

#### **Burrata:**

Spiced green gazpacho Heritage Tomato, Basil Pesto, Balsamic glaze

#### **Lamb Chops:**

French trimmed Lamb chops seasoned with Mediterranean herbs, served with heritage potato, caramelised peppers

### MAINS

(Choose one from below)

#### **Roasted Turkey:**

Served with Roasted carrots, Brussels Sprouts, Buttered Kale, Home-made rich gravy

#### **Lamb Shank:**

Braised Lamb shank infused with herbs, served with mash potato, rich gravy

#### **Argentine Sirloin 250g / Argentine Ribeye 250g:**

Served with a choice of signature sauce, seasonal veg & truffle butter

#### **Vegetable Wellington:**

Truffle-infused mushroom duxelles, wrapped in golden flaky puff pastry Stuffed with golden beetroot, winter root vegetables served with a rich vegan gravy

### SIDES

Fries, Winter Salad,  
Brussels Sprout,  
Mexican Rice

### DESSERTS

#### **Christmas pudding:**

Served with Brandy sauce /clotted Cream

#### **Vanilla panna cotta:**

Served with berry/raspberry coulis

### FOOD ALLERGIES AND INTOLERANCES

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