



# Avalon

## AUTUMN /WINTER MENU 2019

### STARTERS

Mushroom Soup with Truffle Croutons and Roasted Wild  
Mushrooms

Salmon Tian with Pickled Cucumber and a Caper and  
Lemon Dressing

Cheddar and Leek Tart served with Dressed Leaves

Duck and Orange Pate with a Red Onion Marmalade

Served with freshly baked breads

### MAIN COURSE

Slow Cooked Daube of Beef with a Oxtail Jus

Duck Breast served with Roasted Roots and a Balsamic Jus

Butternut Squash and Sage Risotto with Parsnip Crisps

Seafood Pie with Saffron Mash

Served with seasonal vegetables

### DESSERT

Apple and Blackberry Crumble with Vanilla Ice Cream

Baked Custard Tart

Fruits of the Forest Cheesecake

Chocolate and Pecan Brownie with Vanilla Ice Cream

Coffee and Mints

£26.50 per person  
(minimum of 50 guests)

