



EAST AVENUE

R E S T A U R A N T

Dinner, Taster Menus & Guest Chef Nights



Dinner Menus

We plan our dinner menus on a weekly basis so unfortunately we can't show you what's on offer until you sit down but rest assured, they're always delicious and prepared with local fresh ingredients and served with a smile!

Below is a typical dinner taster menu as an example of the kind of things you might expect

Student Chef Dinner Taster Menu (SAMPLE ONLY)

Pea and Feta Risotto

Cured Beetroot Salmon Tartare, Pickled Shallots, Toasted Sour Dough

Sirloin of Beef, Hasselback Jersey Royal Potatoes, Asparagus, Carrot and Butternut Puree, Red Wine Jus

Chocolate and Amoretti Torte With Creme Fraiche

4 Courses **£26.95**

Thursday Evenings 18.30 Arrival

Please see our [guide to allergens and other information at the bottom of this page.](#)

Guest Chef & Themed Evenings

We regularly have guest chefs and themed evenings - please follow our social channels to see what's on.

Price **£30.00**



Allergies

Please make a member of our team aware of any food allergies or intolerances.

Dairy Free (DF)
Gluten Free (GF)
Suitable for Vegetarians (V)

Prices include VAT

Credit Card Payment only Groups of 8 or larger please pay in one transaction

Gratuities are welcome, which go towards student trips.

Menus may change if items are not available but in most cases, a like-for-like substitution will be made.

Please contact Sue Lyons
To Make a Booking
email: Restaurant.ec@shcg.ac.uk
Sue.Lyons@shcg.ac.uk



Eastleigh
College