



Autumn 2026 Dinner Menu

3rd November - 19th November 2026
Tuesdays Only



Canape & Homemade Bread

Starters

Minted Pea Soup, Creme Fraiche

Individual Baked Camembert
Onion Marmalade, Ciabatta

Classic Prawn Cocktail, Marie Rose
Sauce

Mains

Homemade Chicken, Ham & Leek Pie

Pan Fried Liver & Crispy Bacon
Melted Onions, Port Sauce

Cauliflower Steak, Roasted Cauliflower
Puree, Chimichurri

served with Mash & Panache of
Vegetables

Allergies

As a training kitchen that proudly
produces each dish from scratch, it
is not possible for us to guarantee that
any product is 100% free from any
allergen.

Dietary requests & Allergies are to be
highlighted to a member of our team.
Where possible we will find suitable
alternatives.

We cannot guarantee any dish will be
free from allergens as we use all 14 in our
kitchens.

Desserts

Sticky Toffee Pudding, Toffee Sauce, Ice
Cream

Lemon Tart, Chantilly Cream

Dorset Cheddar, Avenue 141 Chutney &
Crackers

2 Courses **£19.00**

3 Courses **£22.00**

Americano, Latte, Cappuccino,
Flat White, Selection of Tea
Additional **£2.50**

For groups of 10 or more, filter coffee will
be included

Dinners – Tuesday term time only
Arrival 6:00pm / 6.15 pm / 6.30pm

The restaurant closes at 9.00pm and all
tables must be vacated by this time for
the safeguarding of our students.

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.

To Make a Booking
email: avenue141@shcg.ac.uk