



Christmas 2026 Dinner Menu

24th November - 17th December 2026

Tuesdays & Thursdays Dinner



Starters

Smoked Salmon
Citrus Dressing, Capers

Curried Parsnip Soup
Parsnip Crisps

Ham Hock Terrine
Piccalilli, Green Leaves

Mains

Traditional Roast Turkey
Apricot & Sage Stuffing & Pig in Blanket,
Cranberry Sauce

Braised Feather Blade Steak
Bourguignon Sauce

Goats Cheese, Mushroom & Spinach
Pithivier Wholegrain Mustard Veloute

Served with Roast Potatoes & Seasonal
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

Avenue 141 Christmas Pudding
Brandy Sauce & Redcurrants

Chocolate Orange Tart, Cointreau Cream

Duo of Cheese - Stilton & Cheddar,
Spiced Chutney & Crackers

Coffee & Mince Pie

3 Courses Christmas Dinner
Coffee & Mince Pie **£27.00**

Dinners – Tuesday and Thursday, 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