



Avenue 141

FINE DINING



Summer 2026 Dinner Menu



Starters

Homemade Spring Vegetable Soup
Chopped Spring Onion

Griddled King Prawns Siracha
Mayonnaise Dip

Poached English Asparagus Hollandaise
Sauce, Croutons

Mains

Poached Darne of Salmon, Watercress
Sauce

Grilled Pork Chop, Brandy, Mustard &
Cream Sauce

Wild Mushroom Stroganoff, Braised Rice

All served with buttered English New
Potatoes and a Panache of Seasonal
vegetables

Please see our guide to allergens and
other information at the bottom of this
page.

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)

Desserts

Individual Lemon Cheesecake

Fresh Strawberries & Avenue 141 Clotted
Cream Ice-Cream, Ginger Shortbread
Biscuit

Cheese Board, Avenue 141 Chutney &
Crackers & Chutney (V)

2 Courses **£19.00**

3 Courses **£22.00**

Americano, Latte, Cappuccino,
Flat White, Selection of Tea
Additional **£2.00**

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

Dinners – Tues & Thurs term time only
Arrival 6:00pm / 6.15 pm / 6.30pm

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