

SUNDAY CARVERY

Starters £3.50 Carvery £8.50 Children £5.00

★★★★

Home-made Soup of the day with Mediterranean sesame bread

Prawn cocktail with baby gem and Lollo Rosso

Filo Pastry parcels stuffed with Sicilian goats cheese and Mediterranean dressing

Smooth Duck and Orange Pate with toasted granary bread

Taramasalata with Char grilled Greek Pita Bread

Humous with Char grilled Greek Pita Bread

★★★★

Roast Carvery £8.50

Rib-Eye of Scotch Roast Beef *(Grass reared)*

The most choice and tender cut of this award winning beef

Lincoln Turkey

Succulent and glazed in Canadian Maple Syrup & Roasted herb crust with a selection of seasonal and traditional vegetables and trimmings

Slow-Roast Lamb Shank with Oregano

A mouth watering Avenida speciality that falls off the bone and melts in your mouth

Vegetarian or Mascarpone and Spinach Lasagne (Vegetarian)

A light summery pasta dish with creamy béchamel sauce. Delicious!!

(Order at table)

Deserts £3.50

★★★★

Cornish Vanilla Ice Cream

Home-made Cherry or Apple Pie with Custard

Bailey's Torte Gateaux

A light sponge layered gateaux infused with Baileys liqueur. Truly delicious

Chocolate Gateaux

Chicago Raspberry Cheesecake

Fresh Fruit Salad

Speciality Coffee's Liquors prepared with double thick Cornish Cream (£3.50)

Calypso, French, Jamaican, Russian, Greek (Ouzo), Tia Maria

Open every Sunday from 12-5pm

Tel: 0208 303 8500

www.avenidarestaurant.com

Parties, Weddings, Engagements and any special occasion catered

Avenida Carvery

Accolades and Customer Comments

The Avenida is unique and remains on top of its game. The quality of food, ingredients, service, cabaret and music is second to none. This is the kind of high standard that only a long established family-run restaurant could maintain. Highly recommended.

Newshopper, Dining Out, 2008

This is undoubtedly the best value and quality Carvery in the South East!

Mr & Mrs. Blankard, Sidcup, 2008

Beats cooking at home on a Sunday. The Avenida made us feel really welcome and nothing was too much for them and my guests. Thank you.

Mrs. McMillan, London 2008

Speciality House Wines

Dry White Wine	Pinot Grigio (Italian)	£12.00
Medium White Wine	Pinot Grigio (Italian)	£12.00
Pinot Grigio	Classic & Italian Red	£12.00

Red Wines

Beaujolais Villages	(Chateau de Bourg)	£12.00
St. Emillion	(Yvonne Mau)	£14.00
Merlot	(Les Camarcas)	£14.00
Shiraz	(Pebble Ridge)	£14.00
Barolo	(Cantine Terre del Barolo)	£16.00
Chianti	(Rocca)	£16.00
Château Neuf Du Pape	(Louise Mousset)	£22.00
Nuit St Georges	(Boisset-Speciale)	£22.00

White Wines

Soave	(Rocca)	£12.00
Frascati Superiore	(Villa Rocca)	£12.00
Piesporter	(Michelsbourg)	£12.00
Chablis	(Cuvee St Vincent)	£20.00

Rose Wines

Mateus Rose	(Classic Favourite)	£12.00
Zifandel Rose	(Award Winning Californian)	£12.00

Champagnes & Sparkling Wines

Asti Spumante	(San Silvestro)	£16.00
Moet Chandon N.V	(Premier Cru)	£32.50