

East Avenue bakehouse

GRADUATION MENU 2018

Complementary glass of prosecco on arrival

To Start

Broccoli Soup
With garlic cream and bakehouse bread (v)

Ham Hock Terrine
Pickled apple and sourdough crisp

Torched Mozzarella
With peas, broad beans and lemon (v) (gf)

To Follow

8oz Rainford Rump Steak
Green beans, roasted new potatoes,
grilled beef tomato and red wine sauce
(£2 supplement)

Sea Bream
Tender stem broccoli, artichoke purée, sunflower seeds

Beetroot and Roscoff Onion Tart
Lancashire cheese salad (v)

To Finish

Rice Pudding Ice Cream
Fresh strawberries

Poached Pear Pan Perdu
With almonds (n)

Chocolate Tart
With hazelnut cream (n)

Two courses - £20
Three courses - £25

Pre order required

Private hire available for groups of 10 or more
£10 deposit per head

Please note whilst every care is taken to avoid cross contamination,
food is prepared in an environment where nuts and wheat are present.

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