

AVEIKA

FESTIVE LUNCH 2024
12PM - 4:30PM

2-COURSES £19.95 | 3-COURSES £22.95

APPETIZERS

SALMON NIGIRI

BALLED SUSHI RICE WITH FRESH SLICES OF
SALMON

CHICKEN KATSU SUSHI

PANKO CHICKEN BREAST SUSHI ROLL, YUMYUM
MAYO

YASAI ROLL

AVOCADO, CUCUMBER, CARROT & ASPARAGUS (V)

TEMPURA VEGETABLES

MISO MAYO (V)

CHICKEN HARUMAKI

CHICKEN WRAPPED IN SPRING ROLL PASTRY WITH
SWEET CHILLI SAUCE

TEBASAKI CHICKEN WINGS

SLOW COOKED CHICKEN WINGS TOSSED IN
SESAME, SPRING ONION & TOGARASHI

MAIN COURSE

TERIYAKI BEEF

8 HOUR SLOW COOKED FEATHER BLADE OF
BEEF WITH CREAMED MASH & ROAST POTATOES,
CHANTENAY CARROTS, BROCCOLI, GRAVY &
YORKSHIRE PUDDING

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE & PEPPERS. SERVED
WITH STEAMED RICE (V)

MINI SLIDERS

BEEF BURGERS SERVED WITH COASTAL CHEDDAR
& CHILLI AND GARLIC FRIES

BUTTERNUT SQUASH WELLINGTON

WITH BEETROOT, PEARL BARLEY & WILD
MUSHROOM DUXELLE (V)

GLAZED SALMON TERIYAKI

MARINATED SALMON FILLET WITH MISO GLAZED
VEGETABLES & STEAMED RICE

CHICKEN KATSU CURRY

PANKO CHICKEN BREAST, STEAMED RICE AND
CURRY SAUCE

TERIYAKI CHICKEN ROBATA

CHICKEN BREAST SKEWER, MARINATED IN SOY,
GINGER, GARLIC, MIRIN, SAKI & CORIANDER. SERVED
WITH MISO VEGETABLES & STEAMED RICE

CHILLI BEEF ROBATA

(SUPPLEMENT £3)

BEEF SKEWER, MARINATED IN CHILLI, SOY, GINGER,
GARLIC & KIMCHI. SERVED WITH MISO VEGETABLES
& STEAMED RICE.

GARLIC, GINGER & LEMON ROAST CHICKEN BREAST

WITH CREAMED MASH & ROAST POTATOES,
CHANTENAY CARROTS, BROCCOLI, GRAVY &
YORKSHIRE PUDDING

SIDES

PRAWN CRACKERS £4.00

SWEET CHILLI DIP

EDAMAME BEANS £5.00

STEAMED & SERVED WITH SEA SALT

RAMEN NOODLES £4.50

WITH LIME & HONEY CHILLI SAUCE

SWEET POTATO FRIES £5.00

CHILLI & GARLIC FRIES £5.00

MISO MIXED VEGETABLES £5.00

MAC & CHEESE BITES £5.50

STEAMED RICE £3.50

DESSERTS

CHOCOLATE FUDGE CAKE

WITH VANILLA ICE CREAM

STICKY TOFFEE MISO PUDDING (V)

SOY MISO TOFFEE SAUCE, VANILLA ICE CREAM

ICE CREAM SELECTION

FRESH FRUIT (V/N/GF)



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