



Christmas

AT TENNANTS

Sunday Lunch Menu

Starters

- Soup of the day £6.25
Classic prawn cocktail brown bread & butter £7.95
Baked camembert, cranberry sauce, walnuts, warm ciabatta £7.95
Ham hock terrine, spiced apple salad £7.95
Yorkshire pudding & gravy £4.50
Potted "hot-smoked" mackerel, with onion & apple pickle £7.95

Mains

- Roast turkey breast, roast potatoes, pigs in blankets,
Yorkshire pudding, pan gravy £18.00
Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,
Yorkshire pudding, roasted red onions, pan gravy £20.00
Roasted ham, creamed leeks, roast potatoes, Yorkshire pudding, pan gravy £18.00
Pan fried loin of coley, creamy mashed potato, roasted endive,
hollandaise sauce £18.00
Feta and hazelnut stuffed butternut squash, roasted red onion,
Yorkshire pudding, vegetable gravy £18.00
Beer battered cod, chunky chips, mushy peas, tartar sauce £18.00

Desserts

- Sticky toffee pudding, toffee sauce, vanilla ice cream £7.95
Traditional Christmas pudding, candied fruits, brandy sauce £7.95
Vanilla panna cotta, chocolate crumb, boozy cherries £7.95
Lemon & lime posset, winter berry compote £7.95
Mulled wine winter berry trifle £7.95
Cheese & biscuits • 2 cheese selection £7.95 • 3 cheese selection £9.50
Served with celery, apple, farmhouse chutney

All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.