



Christmas

AT TENNANTS

Lunch Menu

Starters

Tomato & roasted red pepper soup, homemade bread
Salmon tartar, caper and pink peppercorn dressing, melba toast
Marinated goats cheese, chicory, pear & walnut salad
Classic prawn cocktail, brown bread & butter
Pork & apple rilette, cornichons, pickled onions, crusty bread

Mains

All dishes served with a selection of seasonal vegetables

Roast turkey ballotine, smoked bacon, leek & sausage stuffing, honey glazed parsnip,
roast potatoes, pigs in blankets, pan gravy

Roasted ham, mashed potato, garlic roasted fine beans, parsley sauce

Oven roasted pheasant breast, parsnip puree, roast potatoes,
creamed sprouts, pickled blackberries

Pan fried fillet of sea bass, winter vegetable gnocchi, baby leeks

Portobello mushroom Wellington with squash & chestnut, kale, roast potatoes

Desserts

Traditional Christmas pudding, candied fruits, brandy sauce

“Death by chocolate” black forest trifle

Crème caramel, caramelised orange

Sticky toffee pudding, toffee sauce, vanilla ice cream

Lemon & lime posset, winter berry compote

Served Mondays–Saturdays in the Bistro, 12.00 noon – 4.00pm

1 course £17.50 • 2 courses £22.00 • 3 courses £26.00

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.