



THE GARDEN ROOMS
AT TENNANTS

Dinner & Disco

Friday 8th December

Preorders required to info@tennantsgardenrooms.com by Wednesday 29th November

Starters

Truffled parsnip soup, crispy bacon toasted croutons

Smokey salmon tartare, with lemon & capers, endive lettuce

Mulled pear, date & pecan salad, stilton dressing

Duck liver parfait, cranberry gel, toasted brioche

Mains

Roast turkey ballotine, stuffed with smoked bacon & leek sausage meat, honey glazed parsnip, roast potatoes, pigs in blankets, turkey gravy

Apricot stuffed pork fillet wrapped in Parma ham, mustard seed mashed potato, kale, cider sauce

Salmon en crouete, buttered spinach, confit saffron potatoes, butter sauce

Beetroot & shallot tart tatin, with orange and dill dressing, scalloped potatoes, cavolo Nero

Desserts

Sticky Christmas pudding, brandy sauce ice-cream

Chocolate delice, raspberries and meringue

Glazed lemon tart, raspberry sorbet

Festive crumble, Baileys ice cream

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.

