



THE GARDEN ROOMS
AT TENNANTS

The Magic of Christmas

Festive Dining Evening

Friday 15th December 2023

£40pp for groups of 6 or more / £42pp for groups of less than 6

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, smoked bacon & leek sausage stuffing,
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 croute, buttered spinach, confit saffron potatoes, butter sauce

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

All dishes served with a selection of seasonal vegetables

Desserts

Sticky Christmas pudding, brandy sauce ice-cream

Chocolate delice, clementine compote

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.

