



Christmas

AT TENNANTS

Lunch Menu

Starters

Celeriac & brown butter soup, crispy kale
Smoked salmon mousse, lemon & herb dressing, micro herbs, toasted ciabatta
Marinated goats cheese, chicory, pear & walnut salad
Classic prawn cocktail, brown bread & butter
Chicken liver pate, beetroot, orange & sage, crisp breads

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
Braised blade of beef, horseradish arancini, fondant potato, beef fat carrot, beef gravy
Prosciutto wrapped pheasant breast, parsnip puree, roast potatoes,
orange & onion marmalade
Salmon en croute, herb crushed new potatoes, baby leeks, chive sauce
Beetroot & shallot tart tatin with squash & chestnut puree, kale, roast potatoes

Desserts

Traditional Christmas pudding, candied fruits, brandy sauce
Mulled wine winter berry trifle
Pear and chocolate brownie cake, salted caramel ice cream
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 £18.00 • 2 courses £23.00 • 3 courses £26.50

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.