



THE GARDEN ROOMS

AT TENNANTS

## Festive Lunch 2023

Served Monday – Saturday in the Bistro, 12.00 noon – 4.00pm from 23<sup>rd</sup> November

**1 course £16.00 • 2 courses £20.00 • 3 courses £24.00**

### Starters

Truffled parsnip soup, crispy bacon toasted croutons.

Classic prawn cocktail, Marie Rose sauce, brown bread & butter

Caramelised onion tart, walnut and Parmesan crust, balsamic glazed rocket

Ham hock and pistachio rillettes, with rosemary focaccia

### Mains

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

Crispy slow cooked belly pork, honey & thyme mashed sweet potato, bacon & garlic sauteed green beans, cider sauce

Roasted fillet of sea bass with tomato, cannellini beans & chorizo stew, charred lemon  
*(Dish can be adapted for pescatarians)*

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

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*All dishes served with a selection of seasonal vegetables*

### Desserts

Sticky Christmas pudding, brandy sauce ice cream

Festive chocolate delice, candied fruits, clementine compote

Mulled wine Winter berry pudding, cinnamon crème fraiche

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.*

