



THE GARDEN ROOMS
AT TENNANTS

Arts Society Lunch

Tuesday 25th November, 12.30pm

Mains

Fillet of sea bass,
courgette & spring onion gnocchi, baby leeks

Portobello mushroom wellington, squash & chestnuts,
charred broccoli, roasted new potatoes

Beef stew & herb dumplings,
creamy mashed potato, buttered green beans

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Black forest trifle

Lemon posset, raspberry sorbet

Followed by tea/coffee

£23pp

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