



THE GARDEN ROOMS

AT TENNANTS

April Sunday Lunch Menu

Served Sundays 12noon-4pm

Starters

Soup of the day £5.75

Thai style fish cake, sweet chilli mayonnaise, pea shoots £7.95

Yorkshire pudding, beef gravy £4.50

Beetroot and goats cheese terrine, crusty bread, dressed rocket £7.95

Chicken satay skewers, coriander, lime and chilli £7.95

Smoked salmon mousse, sourdough, lemon, watercress £7.95

Mains

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,
Yorkshire pudding, roasted red onion, gravy £19.00

Roasted honey and mustard glazed ham, mashed potato, cider gravy,
Yorkshire pudding £18.00

Roasted turkey breast, roasted cherry tomatoes, roast potatoes,
Yorkshire pudding £17.00

Pan fried fillet of seabass, crushed jersey royal potatoes, wild garlic, nettle pesto £17.95

Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, gravy £16.50

Beer battered cod, chunky chips, mushy peas, tartare sauce £16.50

Vegetarian Dish of the Day – *Ask your server*

Desserts

Vanilla panna cotta, pineapple and mint salsa, butter crumb £7.25

Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream £7.25

Lime and kiwi cheesecake, lemon sorbet £7.25

Dark chocolate and orange pot, chocolate soil £7.25

Tiramisu, fresh raspberries, berry coulis £7.25

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.