



THE GARDEN ROOMS  
AT TENNANTS

**Festive Dining 2022**

**1 course** £13.95 • **2 courses** £17.95 • **3 courses** £20.95

*Served Monday – Saturday in the Bistro from 24<sup>th</sup> November onwards, 12.00 noon – 4.00pm*

**Starters**

Parsnip velouté, apple fritter (Vegan)

Caramelised leek and goats cheese tartlet, dressed rocket

Smoked salmon ballotine, celeriac remoulade, lemon and herb dressing

5 spiced duck salad, pomegranate, mango, watercress

**Mains**

Roast turkey breast, crispy turkey leg, traditional stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey gravy

Spiced topside of beef, roasted root vegetables, horseradish mash, red wine gravy

Poached and rolled fillet of plaice with prawns, buttered spinach, parmentier potatoes, butternut squash puree

Mushroom, sweet potato and spinach Wellington, roast potatoes, tender stem broccoli, vegetable gravy (Vegan)

**Desserts**

Traditional Christmas pudding, candied fruits, brandy sauce

Winter berry pavlova

White chocolate & cranberry bread and butter pudding, orange ice cream

Festive chocolate parfait

*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.*