



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch

Served 12noon-4pm in the Bistro throughout March

Starters

Soup of the day £5.75

Yorkshire pudding, beef gravy £4.95

Game terrine, gherkin relish, crusty bread £7.95

Poached salmon, green vegetable salad, lemon & saffron aioli £8.50

Thai style sweet potato cake, sweet chilli sauce, coriander £7.95

Classic prawn cocktail, Bloody Mary sauce £7.95

Mains

All served with a selection of seasonal vegetables

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,
Yorkshire pudding, roasted red onion, gravy £20.00

Garlic & rosemary roasted shoulder of lamb, roast potatoes,
minted garden peas, Yorkshire pudding, pan gravy £20.00

Pan fried chicken breast, sage and onion stuffing,
roast potatoes, Yorkshire pudding, pan gravy £18.50

Roasted pork belly, mustard mash potato,
creamed cabbage, Yorkshire pudding, pan gravy £18.00

Moules frites, creamy white wine & garlic sauce, rustic ciabatta £18.00

Five nut roast, roast potatoes, roasted red onion,
Yorkshire pudding, gravy £16.00

Desserts

Passionfruit cheesecake, pineapple salsa, lemon sorbet £7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.95

Traditional crème brûlée, shortbread biscuit £7.95

Apple tart tatin, salted caramel ice cream £7.95

Chocolate delice, chocolate crumb, orange sorbet £7.95

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