



Christmas

AT TENNANTS

Sunday Lunch Menu

Starters

- Roasted parsnip & Parmesan soup, parsnip crisp £6.25
- Classic prawn cocktail, brown bread & butter £7.95
- Baked camembert, cranberry sauce, walnuts, warm ciabatta £7.95
- Pork & apple rilette, cornichons, pickled onions, crusty bread £7.50
- Yorkshire pudding & gravy £4.50

Mains

- Roast turkey breast, roast potatoes, stuffing, pigs in blankets, Yorkshire pudding, pan gravy £18.00
- Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée, Yorkshire pudding, roasted red onions, pan gravy £20.00
- Crispy slow cooked belly pork, mustard seed mashed potato, bacon & garlic sauteed green beans, Yorkshire pudding, pan gravy £18.00
- Pan fried seabass, winter vegetable gnocchi, baby leeks £18.00
- Battered cod, chunky chips, garden peas, tartare sauce £17.50
- Portobello mushroom Wellington with squash & chestnut, kale, roast potatoes, vegetable gravy £17.50
- Cauliflower steak, cheddar and spring onion sauce, celeriac dauphinoise, roasted carrot, crispy onions £17.50

Desserts

- Sticky toffee pudding, toffee sauce, vanilla ice cream £7.75
- Traditional Christmas pudding, candied fruits, brandy sauce £7.75
- Crème caramel, caramelised oranges £7.75
- Mince pie and apple crumble, crème anglaise £7.75
- "Death by Chocolate" black forest trifle £7.75

Available every Sunday 30th November - 21st December, 12noon-4pm

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.

www.tennantsgardenrooms.com