



THE GARDEN ROOMS

AT TENNANTS

Autumn Lunch Menu

2 Courses £13.95 / 3 Courses £17.50

Starters

Soup of the day **V G**

Warm Goat's Cheese, Fig and Pear Tart, Red Wine and Honey Dressing **V**

Salt baked Beetroot, Blue Cheese Mousse, Pickled Red Onions, Pain d'épices **V**

Pigeon Breast, Carrot Purée, Roasted Baby Carrot, Sautéed Wild Mushrooms **G**

(£1.00 Supplement)

Spiced Potted Shrimps, Pickled Cucumber Ribbons, Toasted brioche

Ham Hock Pressing, Peppered Pineapple, Pineapple Curd, Rye Bread Wafer

Mains

Pan Fried Calves Liver, Crispy Bacon, Mashed Potatoes, Red Onion Gravy **G**

Gressingham Duck Breast, Sweet Potato Purée, Griddled Sweet Potato, Kale, Cherries **G**

(£2.00 Supplement)

Roast Chicken, Ham and Leek Pie, Shortcrust Pastry, Chunky Chips, Roasted Root Vegetables

Buttered Coley, Chive Mashed Potato, Wilted Spinach, Capers, Charred Lemon **G**

Steamed Fillet of Hake on a Chorizo, Potato and Pepper Stew

(£2.00 Supplement)

Roasted Butternut Squash Risotto, Dressed Rocket, Toasted Pumpkin Seeds **G V**

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Selection of Yorvale Ice Creams

Chocolate Delice, Red Berry Coulis, Salt Caramel Ice-cream

Baked Pear and Thyme Tart, Vanilla Ice-cream

Apple and Blackberry Crumble with Macadamia Nut and Vanilla topping, Blackberry ice-cream



THE GARDEN ROOMS

AT TENNANTS

Selection of Wensleydale Cheeses, Quince Chutney, Celery, Grapes & Savoury Biscuits

(£2.00 Supplement)