



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch Menu

Starters

Steamed Mussels and Clams in White Wine, Garlic and Cream, Ciabatta £6.50

Parsnip and Apple Soup £5.50 **GF V**

Crispy White Bait, Lemon & Herb Hollandaise, Rocket £6.00

Ham Hock Terrine, Pineapple Curd, Dressed Leaf £6.00 **GF**

Yorkshire Pudding with Beef Gravy £3.95

Main Courses

Roast Sirloin of 28-day aged Beef, Duck Fat Roasties, Carrot & Truffle Purée, Yorkshire pudding,
Roasted Red Onions, Pan Gravy £14.50

Loin of Bridge Farm Pork, Sage and Onion Stuffing, Duck Fat Roasties, Apple Sauce, Sage Gravy £13.50

Roast Turkey Breast, Duck Fat Roasties, Courgette and Tomato Ragout, Roasted Cherry Tomatoes
£14.00 **GF**

Pan Fried Salmon Lemon and Herb Mash, Sauce Vierge, Charred Lemon £14.00 **GF**

Sun Blushed Tomato, Olive and Pine nut Cous Cous, Char Grilled Aubergine, Roasted Red Pepper and
Basil Puree, Rocket salad £12.00 **V GF**

Milk Poached Smoked Haddock, Truffle Mash, Kale, Prawn Butter Sauce £14.00 **GF**

All main courses are served with a selection of market vegetables and accompaniments

Desserts

Wensleydale Cheese Selection, Traditional Garnish £7.50

Selection of Yorvale Ice Creams £3.95

Cinnamon Rice Pudding, Stewed Plums £5.50

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £5.50

Warm Chocolate Brownie, Salted Caramel Ice-cream £5.75

Mandarin Orange Trifle, Coconut Granola £5.50

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.

GF = Gluten Free **V** = Vegetarian