



THE GARDEN ROOMS

AT TENNANTS

## Sunday Lunch Menu January 2019

### Starters

Yorkshire pudding, beef gravy £3.95

Beetroot-cured salmon, salsa verde, toasted brioche, pea shoots £6.00

Winter vegetable soup **GF V** £5.50

Prawn cocktail, gem lettuce, lemon & poppy seed wafer £6.50

Smoked chicken and pomegranate salad, rocket, bacon lardons **GF** £6.50

Goats cheese and red pepper tart, pea shoots, balsamic glaze **V** £6.50

### Mains

Roast Sirloin of 28-day aged beef, duck fat roasties, carrot & truffle purée, Yorkshire pudding, roasted red onion, pan gravy £14.50

Slow cooked confit lamb shoulder, duck fat roasties, savoy cabbage, mint gravy **GF** £14.00

Roast loin of pork, apple puree, mustard mash, sprouting broccoli, cider sauce **GF** £14.00

Pan fried salmon, buttered spinach, lemon & herb mash, beurre blanc **GF** £14.00

Milk poached smoked haddock, truffle mash, kale, prawn butter sauce **GF** £14.00

Butternut squash and feta risotto, crispy rocket, toasted pine nuts **V** £12.00

### Desserts

Mixed berry Eton mess, berry coulis **GF** £5.50

Honey and almond parfait, winter berry compote, almond brittle **GF** £5.50

White chocolate & cranberry bread and butter pudding, blackberry crumble ice cream £5.50

Wensleydale cheese selection, traditional garnish £7.95

Selection of Yorvale ice creams **GF** £3.95

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £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. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements.*

**GF** = Gluten Free **V** = Vegetarian