



THE GARDEN ROOMS
AT TENNANTS

February Sunday Lunch

Served every Sunday throughout February 12noon-4pm

Starters

Soup of the day £5.75

Smoked peppered mackerel salad, wholegrain mustard dressing £7.50

Chicken liver parfait, red onion marmalade, toasted brioche £7.50

Traditional prawn cocktail, bloody Mary dressing £7.95

Yorkshire pudding & gravy £4.50

Mains

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,
roasted red onion, Yorkshire pudding pan gravy £19.50

Roast pork loin, roast potatoes, baked apple compote,
Yorkshire pudding, pan gravy £18.00

Roast turkey ballotine, sausage meat stuffing, roast potatoes,
pigs in blankets, Yorkshire pudding £18.50

Battered cod, chunky chips, mushy peas, tartar sauce £17.00

Pan fried seabass, herb mashed potato, spinach, chive hollandaise £18.00

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

Desserts

Cherry panna cotta, chocolate crumb, cherry ice-cream £7.25

Tennants baked apple, salted caramel sauce, salted caramel ice-cream £7.25

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.25

Raspberry & white chocolate roulade, Chantilly cream £7.25

Bread & butter pudding with cranberries & apricots, served with custard £7.25

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.