



THE GARDEN ROOMS
AT TENNANTS

January Sunday Lunch

Served every Sunday throughout January 12noon-4pm

Starters

Soup of the day £5.75

Smoked haddock fishcake, lemon and dill aioli, watercress £7.50

Creamed garlic mushrooms, toasted ciabatta £6.95

Chicken liver parfait, toasted brioche, tomato chutney £7.50

Classic prawn cocktail £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 loin of pork, roast potatoes, cherry vine tomatoes,
Yorkshire pudding, pan gravy £18.00

Honey glazed roast ham, roast potatoes, creamed leeks,
Yorkshire pudding, pan gravy £18.50

Olive, sundried tomato and spinach linguine, crispy basil £17.00

Poached fillet of salmon, truffle mashed potato, kale, prawn and cream sauce £18.00

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

Desserts

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

Baked apple and blackberry crumble with custard £7.25

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

Lemon posset, traditional shortbread £7.25

Raspberry and white chocolate cheesecake raspberry sorbet £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.