



THE GARDEN ROOMS
AT TENNANTS

November Sunday Lunch

Served every Sunday 12noon-4pm

Starters

Soup of the day £5.75

Spiced potted shrimps, warm bread, cucumber salad £7.95

Creamed garlic mushrooms, sourdough crumb £6.95

Chicken liver parfait, toasted brioche, tomato chutney £7.50

Classic prawn cocktail £7.95

Yorkshire pudding & gravy £4.50

Mains

Roast lamb shoulder, minted new potatoes, green beans and garden peas,
Yorkshire pudding, pan gravy £19.00

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,
roasted red onion, Yorkshire pudding pan gravy £18.00

Slow cooked belly pork, roast potatoes, sage and onion stuffing,
Yorkshire pudding, pan gravy £18.00

Honey glazed roast ham, roast potatoes, creamed leeks,
Yorkshire pudding, pan gravy £17.50

Salmon en croute, new potatoes, pak choi, spring onion, lemon butter sauce £17.50

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

Desserts

Vanilla panna cotta, strawberries, crushed meringue £7.25

Baked apple crumble with custard £7.25

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

Chocolate delice, clementine compote, candied fruit £7.25

Blackberry 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.