



THE GARDEN ROOMS  
AT TENNANTS

## October Sunday Lunch

*Served every Sunday 12noon-4pm*

### Starters

Soup of the day £5.75

Spiced potted shrimps, warm bread, cucumber salad £7.95

Goats' cheese, beetroot and gingerbread £6.95

Ham, chicken, Wensleydale cheese terrine, apricot & golden raisin chutney £7.50

Tempura king prawns, pickled red onions, sweet chilli sauce £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 £18.00

Roast chicken breast, roast potatoes, sage & onion stuffing,  
Yorkshire pudding, pan gravy £17.50

Slow cooked belly pork, roast potatoes, creamed leeks,  
Yorkshire pudding, pan gravy £18.00

Roast lamb shoulder, minted new potatoes, crushed garden peas,  
Yorkshire pudding, pan gravy £19.00

Creamy fish pie, topped with parsley mashed potato, buttered green beans £17.50

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

### Desserts

Chocolate & raspberry roulade £7.25

Baked apple crumble with custard £7.25

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

Mixed berry Eton mess £7.25

Blackberry cheesecake, blackberry 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.*