



THE GARDEN ROOMS

AT TENNANTS

# Valentine's Lunch

Served Friday 14<sup>th</sup> February 12noon-4pm in the Bistro

## **Whilst you're deciding**

Warm homemade bread, rock salted butter

## **To start**

Roasted tomato & basil soup, crispy basil £5.95

Grilled goats cheese, grapes, pecan salad,  
honey & pink peppercorn dressing £7.50

Charcuterie sharing board

*Parma ham, chorizo, pastrami, olives, capers & anchovies, crusty bread*  
£15.00 (for 2 people)

Pan fried king scallop, crispy bacon, pea puree, black pudding £8.75

Salmon fishcake with shaved fennel, rocket, capers & lime £7.50

## **For mains**

Roast chicken supreme, pancetta, wild mushrooms,  
creamed potato, carrot puree, chicken jus £17.50

Lobster, prawn & crab mac & cheese, garlic & herb flatbread £18.00

Sun dried tomato, spinach & ricotta open lasagne £16.00

Surf & turf sharing platter

*10<sup>oz</sup> rump steak, king prawn skewers,  
rosemary salted fries, truffle mayo, dressed rocket* £35.00 (for 2 people)

## **Followed by**

Baked camembert to share, warm onion marmalade, crusty bread £15.00

Chocolate fondue sharing platter

*Strawberries, banana, marshmallows, shortbread* £15.00 (for 2 people)

Passion fruit panna cotta, butter crumb, honey tuille £7.50

Rhubarb Eton mess £7.50

All dishes are freshly prepared. 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.