



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch Menu

Served every Sunday throughout September, 12noon-4pm

Starters

- Soup of the day £5.75
Yorkshire pudding, pan gravy £4.50
Wild mushroom vol-au-vent, brandy cream, watercress £7.50
Prawn & crayfish cocktail £7.95
Chicken liver parfait, onion marmalade, crusty bread £7.50
Hot smoked sea trout, chive & lemon aioli, capers and pea shoots £7.95

Mains

- Roast sirloin of 28-day aged beef, duck fat roasties, carrot & truffle purée,
Yorkshire pudding, roasted red onion, pan gravy £19.00
Roast loin of pork, duck fat roasties, baked Granny Smith,
Yorkshire pudding, pan gravy £18.00
Roasted chicken breast, sage & onion stuffing, roast potatoes,
Yorkshire pudding, pan gravy £17.50
Pan fried seabass, spring onion mash, wilted spinach, warm tartar cream £18.00
Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, gravy £16.00
Beer battered cod & chunky chips, mushy peas, tartar sauce £16.50

Desserts

- Warm chocolate brownie, griottine cherries, cherry ice cream £7.25
Raspberry & mango mousse, shortbread biscuit £7.25
Lime & passion fruit cheesecake, raspberry sorbet £7.25
Classic crème brulee £7.25
Sticky toffee pudding, butterscotch sauce, vanilla ice cream £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.