



THE GARDEN ROOMS
AT TENNANTS

Bistro Menu

May 2021

2 People, 2 Courses for £21

Starters

Breaded squid rings, lemon and garlic aioli

Sauteed asparagus, parmesan, shallot and balsamic dressing

Ham hock terrine, piccalilli with toasted ciabatta

Mains

Prawn and garden pea risotto, crispy kale

Slow braised lamb shank, crushed potatoes, minted peas and rosemary gravy

Broccoli and blue cheese pasta bake, garlic flat bread

Garlic chicken kiev, rocket and sun blushed tomato salad, skinny fries

Desserts

Vanilla panna cotta, mixed berry compote

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

White peach crème brûlée, traditional shortbread

Double chocolate brownie, milk chocolate sauce, white chocolate ice cream

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.