



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch

May 2021

Starters

Sweet potato velouté, sweet potato crisp £5.00

Giant Yorkshire pudding, beef gravy £3.95

Smoked mackerel and dill pate, melba toast £5.75

Prawn and poached salmon salad, sweet chilli mayonnaise £6.95

Ham hock, chicken and Wensleydale cheese terrine, picked vegetables, dressed rocket £6.50

Mains

Roast sirloin of beef, Yorkshire pudding, roast potatoes, carrot and truffle puree, roasted red onion, served with Spring vegetables £14.50

Garlic and rosemary roasted leg of Spring lamb, Yorkshire pudding, roast potatoes, mint gravy, served with Spring vegetables £14.50

Roasted chicken breast, Yorkshire pudding, roast potatoes, traditional stuffing, served with Spring vegetables £13.50

Pan fried sea bass, herb mash, broccoli, lemon and caper sauce £14.00

Spring vegetable tagliatelle, creamy chive sauce, crispy rocket £12.50

Desserts

Raspberry cheesecake, fresh berries £5.50

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £5.50

White peach crème brûlée, traditional shortbread £5.50

Double chocolate brownie, milk chocolate sauce, white chocolate ice cream £5.50

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.