



THE GARDEN ROOMS
AT TENNANTS

Festive Dining 2021

1 course £12.95 • **2 courses** £15.95 • **3 courses** £19.95

Starters

Spiced parsnip velouté, apple fritter (Vegan)

Red wine poached pear, date and pecan salad, Wensleydale blue cheese dressing

Smoked salmon with beetroot, vodka crème fraiche

Potted duck & cranberries, pickled cucumber, crisp sourdough

Mains

Roast turkey breast, crispy turkey leg, traditional stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey gravy

Braised beef cheek, roasted onion puree, horseradish mash, crispy shallot, beef jus

Pan fried salmon, buttered spinach, saffron potatoes, chive hollandaise sauce

Mushroom, sweet potato and spinach Wellington, boulangère potatoes, tender stem broccoli, vegetable gravy (Vegan)

Desserts

Traditional Christmas pudding, candied fruits, brandy sauce

Warm chocolate and chestnut brownie, chocolate sauce, orange ice cream

Clementine posset, cranberry posset, palmier biscuit

Vanilla panna cotta with sloe gin and rosemary jelly

Mulled wine winter berry pudding, vanilla ice cream (Vegan)

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.

