



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch - September 2021

Starters

Broccoli and blue cheese soup **£5.50**

Gin & tonic cured salmon, tomato & lime salsa, pea shoots **£6.50**

Yorkshire pudding & gravy **£4.95**

Smoked chicken, apricot puree, pickled mushrooms **£6.50**

Ham hock terrine piccalilli, watercress **£6.00**

Breaded goats' cheese, tomato chutney, rocket **£7.25**

Mains

Roast Sirloin of 28-day aged beef, duck fat roast potatoes, carrot & truffle purée, Yorkshire pudding, roasted red onions, pan gravy **£14.50**

Honey glazed ham, duck fat roasties, roasted red onion Yorkshire pudding **£14.00**

Poached smoked haddock, mashed potatoes, spinach, dill hollandaise **£14.50**

Roasted chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding, gravy **£14.00**

Nut roast, roast potatoes, seasonal vegetables, Yorkshire pudding **£14.00**

Grilled halloumi, iman bayeldi, pomegranate, coriander oil **£12.50**

Desserts

Strawberry Eton mess **£6.25**

Chocolate brownie, white chocolate ice cream **£6.25**

Lemon posset, fresh raspberries **£6.25**

White chocolate crème brulee **£6.25**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **£6.25**

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.