



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch – October 2021

Starters

- Cream of pumpkin and sage soup **£5.75**
- Gin and tonic cured salmon, apple, watercress **£6.50**
- Yorkshire pudding & gravy **£4.95**
- Prawn crayfish cocktail, Marie Rose sauce **£6.75**
- Ham hock terrine, piccalilli, toasted sourdough **£6.25**

Mains

- Roast Sirloin of 28-day aged beef, duck fat roast potatoes, carrot & truffle purée, Yorkshire pudding, roasted red onions, pan gravy **£15.00**
- Pan fried fillet of salmon, mashed potatoes, spinach, dill hollandaise **£14.50**
- Honey glazed ham, duck fat roasties, roasted red onion Yorkshire pudding **£14.00**
- Roasted chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding, gravy **£14.00**
- Nut roast, roast potatoes, seasonal vegetables, Yorkshire pudding **£14.00**
- Baked beetroot and butternut squash risotto, dressed rocket, pumpkin seeds **£12.50**

Desserts

- Vanilla cheesecake **£6.25**
- Chocolate brownie, white chocolate ice cream **£6.25**
- Lemon posset, fresh raspberries **£6.25**
- Autumn fruit crumble with custard **£6.25**
- Dark chocolate, blackberry and bay pavlova **£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.

