



THE GARDEN ROOMS

AT TENNANTS

May Sunday Lunch – *SAMPLE MENU*

Served every Sunday throughout May, 12noon-4pm

Starter

- Courgette and thyme soup £5.75
- Salt and pepper squid rings, pineapple salsa £6.95
- Mini crab cakes, chilli and crab mayonnaise, pea shoots £6.95
- Smoked duck breast, cherry gel, cucumber, and spring onion salad £6.95
- Beetroot and goats cheese terrine, crusty bread, dressed rocket £6.25
- Yorkshire Pudding & gravy £3.95

Main

- Roast Sirloin of 28-day aged beef, duck fat roast potatoes, carrot & truffle purée, roasted red onion, Yorkshire pudding £15.00
- Half roasted baby chicken, sage and onion stuffing, roast potatoes, creamed cabbage, Yorkshire pudding £14.00
- Roasted honey and mustard glazed ham, bubble and squeak, cider gravy, Yorkshire pudding £15.00
- Pan fried sea bass, chive mash, charred baby leeks, lemon butter sauce £15.00
- Sun dried tomato tagliatelle, pecorino shavings, crispy rocket £12.50
- Five nut roast, roast potatoes, Yorkshire pudding, gravy £12.50

Desserts

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.25
- Gin and tonic cheesecake, lemon sorbet £6.25
- Classic crème brulee, traditional shortbread £6.25
- Dark chocolate panna cotta, raspberry and mint salsa, chocolate and raspberry crumble £6.25
- Apple and blackberry crumble and custard £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.