



THE GARDEN ROOMS

AT TENNANTS

June Sunday Lunch Menu

Served every Sunday throughout June, 12noon-4pm

Starters

Soup of the day £5.50

Yorkshire pudding, beef gravy £3.95

Smoked salmon, chive and lemon aioli, capers, pea shoots £6.95

Pork and black pudding terrine, piccalilli, toasted hazel nuts £6.50

Crispy cod cheeks, pea puree, warm tartar sauce £6.95

Wild mushroom vol-au-vent, brandy cream, watercress £6.25

Mains

Roast sirloin of 28-day aged beef, duck fat roasties, carrot & truffle purée, Yorkshire pudding, roasted red onion, gravy £15.00

Roast turkey breast, duck fat roasties, courgette and tomato ragout, roasted cherry tomatoes £15.00

Warm lemon and rosemary chicken salad, shallot and caper dressing, seasoned fries £13.00

Milk poached smoked haddock, chive and lemon mash, buttered asparagus, hollandaise sauce £15.00

Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, gravy £12.50

Summer vegetable risotto, crispy feta, toasted pine nuts £12.95

Desserts

Glazed lemon tart, raspberry sorbet £6.25

Cinnamon and vanilla poached pear, hot chocolate sauce, vanilla ice cream £6.25

Chocolate and orange delice, burnt orange, salt caramel ice cream £6.25

Strawberries and cream £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.