



THE GARDEN ROOMS

AT TENNANTS

August Sunday Lunch Menu *SAMPLE*

Served every Sunday, 12noon-4pm

Starters

Soup of the day £5.95

Yorkshire pudding, beef gravy £4.50

Gin cured salmon, cucumber ketchup, lemon, pea shoots £6.95

Chicken liver parfait, apple chutney, toasted brioche £6.95

Prawn and crayfish cocktail, gem lettuce, marie rose sauce £6.95

Tempura vegetables, sweet chilli sauce, rocket, coriander £6.50

Mains

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée, Yorkshire pudding, roasted red onion, pan gravy £15.95

Garlic and rosemary roasted shoulder of lamb, roast potatoes, Yorkshire pudding £15.95

Roast belly pork, caramelised apple puree, crackling, roast potatoes, Yorkshire pudding £14.50

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

Salmon en croute, chive mash, green beans, hollandaise sauce £15.50

All mains served with cauliflower cheese and seasonal vegetables

Desserts

Lemon posset, traditional shortbread £6.25

Vanilla panna cotta, gooseberry compote, fresh berries £6.25

Warm chocolate brownie, baileys chocolate sauce, vanilla ice cream £6.25

Peach melba, mascarpone, raspberries, shortbread crumb £6.25

Pineapple tart tatin, coconut 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.