

# Tennerfest Lunch Menu 2

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## To Begin

Harissa marinated grilled tiger prawns / fennel ceviche / cucumber raita

Warm salad of autumn vegetables / Jersey blue cheese beignet / honey mustard vinaigrette V

Duck liver parfait / grilled buttered brioche / poached rhubarb / spiced pear purée

Roasted celeriac & truffle oil soup / pheasant pithivier pie

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## To Follow

Confit duck leg / blackberry braised red cabbage / potato croquette /  
crispy carrots / red wine jus

Braised beef cheeks / truffle mashed potatoes / confit garlic / salsify / thyme sauce

Pan fried sea bream / saffron fondant potato / Barigoule of artichokes / fine beans

Flat cap mushroom & caramelised onion steamed suet pudding / creamed potatoes / green  
peppercorn sauce V

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## For Afters

Jersey black butter pudding/ Calvados custard

Peanut honeycomb baked cheesecake/ caramel banana compote

Jersey gache/ apple & apricot chutney / homemade pumpkin seed bread

Various ice creams and sorbets

Filter coffee or tea

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Espresso or Cappuccino £2.50

Selection of English and Continental cheeses £3.50

## £15.00

3 courses & coffee - Lunch served from 12.30pm to 2pm

Monday to Saturday 1 October - 11 November

**V Vegetarian dishes**

Prices inclusive of 5% GST. Gratuities are not included, however 10% will be added to parties of 10 or more  
Whilst many ingredients are listed in the descriptions, often some are not. If you have any food allergies or concerns,  
please speak to one of our team who will be happy to help. Some fish dishes may contain small bones