

# Tennerfest Lunch Menu 3

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## To Begin

Chickpea & sweet potato falafel / tomato & fennel chutney V  
Confit duck leg croquette / celeriac remoulade / roast plum purée  
Smoked mackerel / Greenland prawns / cucumber yoghurt dressing  
Spiced butternut squash soup / skewered harissa marinated tiger prawns / coriander / flat bread

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## To Follow

Roast rump of lamb / chorizo & butterbean cassoulet / rosemary jus  
Guinea fowl / dauphinoise potatoes / butternut squash purée / Heritage carrots / baby leeks  
Pan fried hake fillet / potato croquette / creamed curly kale / thermidor sauce  
Cauliflower & truffle gnocchi / grilled artichokes / sage & brown butter sauce V

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## For Afters

Warm pear tart tatin / pear sorbet / vanilla crème anglaise  
White chocolate crème brûlée / orange Madeline  
Jersey blue cheese / homemade apple & fig chutney / sun flower seedbread  
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