

Tennerfest Menu 1

To Begin

Ham hock croquettes / celeriac remoulade / watercress / truffle olive oil
Duck & port liver pâté / spiced pear purée / poached figs / toasted brioche
Smoked trout & salmon rillettes / pickled beetroot salad / rye bread
Chickpea & sweet potato falafel / cucumber raita / coriander V
Soup of the day

To Follow

Roast guinea fowl breast / herb gnocchi potato / butternut squash purée / Brussels sprouts
Braised lamb neck / Parma ham / butterbean cassoulet / game crisps / rosemary jus
Hake fillet / lentils / coconut sauce / sweet corn / crispy shallot ring / curry oil
Grilled fillet of plaice / creamed potato / braised baby gem lettuce / prawn & clam beurre noisette
Tempura courgettes fritters / Israeli couscous / artichokes / pomegranate V

For Afters

Chef's soufflé of the day / sorbet
Warm quince tart tatin / Jersey clotted cream / cinnamon tuile
Pumpkin baked cheesecake / honeycomb / toffee & honey ice cream
Brie / apple chutney / homemade bread / celery
Various ice creams and sorbets

Filter coffee or tea
Espresso or cappuccino £2.50

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