

Tennerfest Menu 2

To Begin

Game terrine / quince marmalade / pickled mushrooms / toasted brioche
Chicken ballotine / black pudding bon-bon / apple purée / Parma ham crisps
Smoked haddock fish cake / creamed leeks / black caviar
Warm salad of autumn vegetables / blue cheese beignet / mustard dressing V
Soup of the day

To Follow

Confit duck leg / Lyonnais potato / braised red cabbage / crispy carrots / red wine jus
Pork belly / truffle mash potato / confit garlic / tenderstem broccoli / thyme sauce
Red mullet / sea food bouillabaisse / saffron potato / fennel ceviche
Sea bream / harissa & cannellini beans / roast tomato / black olives / herb oil
Herb gnocchi / butternut squash velouté / crispy curly kale / pine nuts V

For Afters

Chef's soufflé of the day / sorbet
Bitter chocolate / chestnuts / truffle cake / rum crème anglaise
Iced plum parfait / apple & cinnamon crumble
Brie / apple chutney / homemade bread / celery
Various ice creams and sorbets

Filter coffee or tea
Espresso or cappuccino £2.50
Selection of English and Continental cheeses £3.50

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