



Tennerfest 2021 Sample Menu

3 COURSE LUNCH - £21.50 | 3 COURSE DINNER - £29.50

Tennerfest menu is available Monday to Saturday for lunch and dinner. Please note that the Tennerfest menu is only available for dinner on Sunday. Friday and Saturday dinner reservations are available at 6pm for 2 hours only to return table by 8pm.

To Begin

Pressed pig's cheeks, ham hock & leek | mustard mayo | watercress & gherkin salad GF

Slow cooked duck egg | duck confit | duck consommé | hazelnuts GF

Smoked salmon terrine | cucumber salad | horseradish cream | wholemeal bread GF*

Shrimp arancini | spiced tomato & chilli salsa | rocket salad

Miso vegan scallops | truffle pea purée | red amaranth VE|V|GF

To Follow

Guineafowl breast | chestnut & wild mushroom bisque |
crème fraîche | Roscoff onion GF

Beef Bourguignon | mushrooms | bacon | baby carrots |
baby silver onion | potato GF

Tempura king prawns | pumpkin & sage gnocchi | tomato fondue

Poached cod fillet | spinach velouté | chorizo | crispy potato GF*

Roasted harissa carrot | braised fennel | lentil | yogurt VE|V|GF

For After

Apple & cinnamon crème brûlée | cider gel | Greenhills black butter ice cream GF

Spiced marinated pear | toffee glaze | chocolate sticks GF

Duo of chocolate | cocoa Jersey cream | dark chocolate sauce GF

Various Jersey homemade ice cream & sorbets GF

A selection of cheese | grapes | celery | chutney | crackers GF*

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

'Please note a discretionary service charge of 10% has been added to your final bill'

GF = GLUTEN FREE | GF* = GLUTEN FREE AVAILABLE

V = VEGETARIAN | VE = VEGAN