



Tennerfest Menu

1 Oct to 11 Nov 3 Courses £20,00

To Start

Soup Of The Day [V]

Ciabatta bread, Jersey butter

Mushroom & Hazelnut Pâté [V][VE]

Homemade pate, warm crusty ciabatta bread, Jersey butter

Panko Crusted Fishcake

Wilted spinach, thermidor sauce

Smoking Sticky Ribs [GF]

St. Louis ribs, smoking BBQ sauce

Mr Miyagi Chicken Wings [GF]

Spicy Mr Miyagi dip, salad garnish

To Follow

Lochlander Strudel

Asparagus, smoked salmon strudel, garden salad, lemon crème fraîche

Slow Cooked Belly Pork

Honey glazed root carrots, peas, potato fondant, apple cider jus

Chicken Supreme

Wild mushroom jus, potato rosti, garlic spinach

The Hanbao

Beef patty, char siu pulled pork, onion rings, baby gem & beef tomato, brioche bun, stealth fries

Dietary Special [V][VE]

Chef's vegan & vegetarian special of the week

TRADITIONAL SUNDAY ROAST

All served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Beef, belly pork, lamb or chicken

To Finish

Home Made Sticky Toffee Pudding & Ice Cream [GF]

Mini Cheese Board

With grapes, chutney & crackers

Baileys Scoop

Vanilla ice cream, & baileys Irish cream

Salted Caramel Brownie

With chocolate sauce

Chef's Dessert Of The Week