The Old Government House Hotel and Spa



Tennerfest Menu

Winter Minestrone Soup Basil, grated parmesan (v)

Bea's favourite chicken liver pâté toasted granary bread, fig and onion chutney

Carpaccio of Irish beef garlic croutons, parmesan shavings, Bramley apple and port reduction

House cured pepper crusted salmon gravadlax beetroot and pickled cucumber ribbons, sour dough bread, coriander oil dressing



Ankur's butter chicken curry poppadom & Mrs. Balls chutney

Donald Russell chargrilled pork loin crushed new potatoes, swede purée, star anise jus and caramelised apple sauce

Lemon-basil scented pan seared local fillet of pollack shrimp & dill risotto, cracked black pepper corn and tomato beurre blanc

Pasta Primavera linguine, broccoli, asparagus, tomato sauce (v)

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Dark chocolate mousse in charlotte cups Guernsey chocolate ice-cream

Bea's signature honeycomb and vanilla ice-cream homemade vanilla ice-cream with crunchy honeycomb

Autumn Eaton Mess autumn fruits, Amaretto biscuit

Selection of French and British cheese crackers, homemade chutney and grapes

£17.50 for two courses £20.00 for three courses from 1st October to 12th November 2012