

Tennerfest Menu
Three courses | £20.00

STARTERS

Soup of the day (vegan)

Duck and pork rillettes
spiced apple chutney, toasted Guernsey Gâche

McCarthy salad
grilled chicken, beetroot, Cheddar, egg and crispy bacon

Black peppered tiger prawns
pineapple, chilli and coriander salsa

Prawn and crayfish cocktail
baby gem, Marie Rose dressing

Spiced aubergine salad (v)
mixed leaves, feta cheese, lemon dressing

MAIN COURSES

Braised beef cheeks
pomme purée, bourguignon garnish

Roast corn-fed chicken
herb new potatoes, carrots, wholegrain mustard sauce

Grilled fillet of local sea bass
crushed potatoes, baby vegetables, salsa verde

Fish and chips
mushy peas and tartare sauce

Pumpkin and sage tortellini (vegan)
rich tomato sauce, rocket salad

Beetroot and goats' cheese risotto (v)
pea shoots, olive oil

DESSERTS

Bea Tollman's cheesecake
strawberry compôte

Bea Tollman's vanilla rice pudding
caramel sauce, caramelised nuts

Red wine poached pear
Chantilly cream, red berries

Blackberry and almond tart
rum and raisin ice cream

Pear and plum crumble (vegan)
vanilla ice cream

Selection of local and continental cheese
celery, grapes and biscuits



*If you require information on the allergen content of our food
please ask a member of staff and they will be happy to help you.*