



1 October to 30 November 2025
Tennerfest™

Starters

CREAM OF LOBSTER SOUP

Bouillabaisse- Style with Shellfish & Fresh Fish Fillet

CHICKEN LIVER PARFAIT

Hot Artisan Toast | Onion & Date Compote

CRAB AND HOT GRILLED SMOKED SALMON TARTLET

Flavours of Peas | Creme Fraiche | Cucumber & Avocado

CHEESE SOUFFLE'

Gruyere, Comte & Cheddar Souffle' in a Light Roasted Garlic
Cream Sauce

CLASSIC PRAWN COCKTAIL

Juicy Greenland Prawns | Crispy Iceberg Lettuce | Marie Rose Sauce

WARM GOAT CHEESE AND BEETROOT TART

Goats Cheese Tart | Candy Beetroot Salad | Toasted Hazelnuts | Basil

TENDER BEEF IN BLACK BEAN SAUCE

Tender Beef Black bean Style with Stir-fried Vegetables | Basmati Rice

PORK AND STEAMED KING PRAWN WONTONS

Wontons in Chilli, Garlic and Spring Onion Sauce

Mains

SLOW-ROASTED BELLY PORK WITH CRACKLING

Roast Potatoes | Hispi Cabbage | Crispy Onions

CLASSIC FISH AND CHIPS

Triple cooked Hand-cut Chips | Garden Peas | Tartar Sauce

BUTTER-SAUTEED CRISPY CHICKEN SCHNITZEL

Light mustard & Mushroom Cream Sauce | Rocket & Parmesan Salad

GLORIOUS SHEPHERD'S PIE GRATIN-STYLE

Grilled Cheese| Brown Sauce | Lamb Jus | Peas

BRAISED INTERCOSTAL BEEF RIB WITH DIANE SAUCE

Braise Beef Rib | Diane Sauce | Roscoff Onion | Crispy Fries

DELICATE SEAFOOD RISOTTO

Salmon| Prawns| Cod| Mussels| Squid| Spring Onions| Parmesan

VEGETABLE & LENTIL MINESTRONE CON-CARNE

Lentils | Onions| Garlic| Peppers| Carrot| Tomatoes| Squash|
Mushrooms| Courgettes| Pulse | Sedanini Rigati Pasta | Basil

FRESH GRILLED FILLET OF SEA BASS

Lyonnais Potatoes Mediterranean Roasted Vegetables Salsa Verde

Desserts

MEDJOL DATES AND WALNUT STICKY TOFFEE PUDDING

Vanilla Bean Ice-Cream and Fudge Sauce

CHOCOLATE & HAZELNUT TART

Salted Caramel Ice Cream

GRANDMAS UPSIDE DOWN PINEAPPLE CAKE

Caramel Sauce | Pineapple Ice Cream

HOT WINTER RHUBARB CRUMBLE

Extra Thick Whipped Custard

OLD-ENGLISH STRAWBERRY TRIFLE

Fresh Jersey Cream

THREE CHEESE AND BISCUITS

Cheddar, Brie, Stilton, Grapes, Apples & Crackers

TWO EXQUISITE COURSES FOR £25

OR INDULGE IN THREE DELIGHTFUL COURSES FOR £30

A 10% SERVICE CHARGE FOR BOTH FOOD AND DRINKS WILL BE ADDED TO YOUR BILL, PAYMENT IS AT YOUR DISCRETION.