

Tennerfest Menu 2020

Roast Carrot & Parsnip Soup
Garlic Croutons (V)

Chicken Liver Parfait
Tomato Chutney, Toasted Bloomer

Grilled Guernsey Goats Cheese Salad
Red Onion Marmalade (V,GF)

Severn and Wye Smoked Salmon
Peeled Prawns, Rocket, Marie Rose

Fish Cakes
Caper Mayonnaise

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Grilled Sea Bass, Sauce Vierge
Baby Leaf Spinach, Crushed Potatoes

6oz Sirloin Steak, Garlic Butter
Grilled Tomato, Mushroom, Rustic Cut Chips

Breast of Chicken Wrapped Smoked Bacon,
Whole Grain Mustard Sauce
Tender Stem Broccoli, Pan Roast Potatoes

Wild Mushroom, Asparagus & Leek Risotto
Parmesan Shavings (V, GF)

Autumn Vegetable Crumble
Champ (V)

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Sticky Toffee Pudding
Butterscotch, Vanilla Ice Cream

Chocolate Pistachio Torte (GF)
Pistachio Ice Cream

Crème Brulee
Homemade Shortbread

Barbarie Mess
Crushed Meringue, Autumn Fruits, Ice cream & Fresh Cream

Selection of Guernsey Dairy and Le Hechet Farm Ice Creams

1 course @ £15.00 / 2 course @ £17.50 / 3 course @ £20.00