



TENNERFEST MENU 2017

£12.50 for 3 courses

Available 7 days a week

1 October - 30 November 2017

Lunch 12.00 - 14.00 & Dinner 18.00 onwards

STARTERS

Crispy tempura vegetables (v)

with chilli lime and coriander dip

Curried Thai style creamy moules (gf)

with basil and lemongrass (starter or main)

Mrs Fiskens's chicken liver paté

with toasted brioche and chunky chutney

Deep fried Brie wedge (v)

with cranberry sauce and rocket leaves

Panko crusted button mushrooms (v)

with aioli mayonnaise and salad garnish

Cream of roasted butternut squash soup (v) (gf)

with rosemary and chilli oil drizzle

MAINS

Tandoori chicken skewers

with spiced couscous, coconut and tamarind curry

Pork Schnitzel

with roasted vegetables and Pomodoro sauce

Beer battered fish and chips

with tartare sauce and mushy peas

LGM bangers and creamy mash

with Rocquette cider caramelised onion gravy

Vegetable Madras curry (v) (gf)

with steamed basmati rice and poppadum

Guernsey Potato Peel Society Pie (v) (gf)

with cheese and onion

DESSERTS

Apple strudel (v)

with whipped Guernsey cream

Chocolate nut pudding (v)

with hot chocolate sauce

Ginger and apricot sponge (v)

with warm crème anglaise

Classic crème brûlée (v) (gf)

with stewed autumn berries

Two scoops of Guernsey Dairy ice cream (v) (gf)

TENNERFEST BEER

Heverlee

£3.00 a pint

STAY OVERNIGHT

From just £55 per person per night

Based on two people sharing including cooked breakfast

