



# TENNERFEST MENU 2018

**£15.00** for 3 courses

Available 7 days a week

1 October - 30 November 2018

Lunch 12.00 - 14.00 & Dinner 18.00 onwards

## STARTERS

### Prawn cocktail

with Marie Rose sauce and Avruga caviar

### Goats cheese fritters

with cranberry sauce

### Smoked Salmon tartare

### Mrs Fiskens's Chicken liver pâté

served with toasted vanilla brioche  
and red pepper chutney

### Galia melon and sorbet

### Tomato and red pepper soup

with herbed croutons

## MAINS

### Lamb Madras

with Bombay potatoes

### Bangers and mash

with wilted greens and onion gravy

### Moules and frites

### Beer battered haddock and chips

served with tartare sauce and mushy peas

### Coq au Vin

with steamed basmati rice

### Pepper stuffed with couscous and feta

on mediterranean concasse

## DESSERTS

### Icky sticky pudding

with butterscotch sauce

### Hot rice pudding

with apricot jam

### Coffee cheesecake

with fruit coulis

### Rhubarb crumble

with vanilla ice cream

### Duo of Guernsey Dairy ice cream

### LGM cheese platter

with crackers, celery and grapes



1st October to  
**tennerfest.com**  
11th November  
2018