

AT THE OLD GOVERNMENT HOUSE

TENNERFEST MENU

1st October - 30th November 2024
Two-course £32.50 | Three-course £39.50

STARTER

CHEF'S SOUP OF THE DAY (VG)

CONFIT CHICKEN AND HAM HOCK TERRINE
Honey mustard dressing, Melba toast

SMOKED MACKEREL PÂTÉ
Sourdough crisps, caper berries, pickled shallots

SEASONAL VEGETABLE AND TOFU TIAN (VG)
Napolitana sauce, herb salad

MAIN COURSE

SLOW BRAISED BEEF BRISKET
Garlic and herb pomme purée, buttered carrots, beef jus

CHICKEN ROULADE
Piccata sauce, angel hair pasta, crispy leeks

LOCAL SEAFOOD CURRY
Coconut curry sauce, rice pilaff

SPINACH AND GREEN PEA RISOTTO (VG)
Marinated vegan haloumi, crispy kale

DESSERT

OGH BREAD AND BUTTER PUDDING
Citrus infused vanilla custard

VANILLA CHEESECAKE (VG)
Blackberry and rosemary gel, lemon sorbet

APPLE AND CUSTARD TART
Apple crisps, vanilla ice cream

SELECTION OF BRITISH AND CONTINENTAL CHEESE
Biscuits, grapes, homemade chutney

(VG) Vegan

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.
A discretionary 12.5% service charge will be added to all food and beverage bills.