



RESTAURANT
Sirocco

Tennerfest Menu

Starters

Parsnip veloute with chorizo and scallop

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Double baked goat's cheese soufflé

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Pressed confit duck terrine with prune chutney and crispy duck bits

Main courses

Duo of Pork:

Confit belly and sage loin with lentil stew and fondant potato

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Roast fillet of haddock with a mussel and saffron nage

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Wild mushroom and potato tart with tarragon beignets (V)

Desserts

Vanilla crème brûlée with rhubarb soup

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Warm sticky toffee pudding with toffee sauce and clotted cream icecream

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Gratin of fruits with a Malibu sabayon

2 course £15.00

3 course £17.50

Available for dinner



CAFÉ
Zephyr

To Start

Chicken Skewers

Flame-grilled chicken skewers with spicy peanut and coconut sauce



Fish cakes

Tuna fish cakes with parsley, cardamom and lime served with mixed leaf and aioli

Main Courses

Fillet of salmon with couscous and stewed masala peppers



Red braised duck leg with Asian vegetables in Thai red curry sauce

Desserts

Coconut and cardamom crème caramel and stewed pineapple



Steamed ginger pudding with vanilla ice crème with butterscotch sauce

£15.00 for 3 courses lunch and dinner

The prices are Goods and Services Tax inclusive.