

TENNERFEST LUNCH MENU £22.50

ZUPPA DI GIORNO

fresh soup of the day

PENNE ASPARAGUS (V)

pasta tubes tossed in a garlic butter, fresh asparagus,
white wine & cream sauce

BRUSCHETTA DI POMODORO (V)

garlic bread topped with chopped tomato & basil leaves,
drizzled with olive oil & balsamic vinegar

BIANCHETTI FRITO

deep fried whitebait served with lemon & tartare sauce

MELONE CON PARMA HAM (GF)

chilled melon & freshly sliced cured parma ham

SPEZZATINO CON FUNGHI

sauteed strips of beef & mushroom in a chilli sauce,
served with rice

EGLEFINO CON SALSA ALL ARANCIA

local haddock fillet, pan fried in an orange, white wine
& cream sauce, served with new potatoes & vegetables

COSTOLETTE DI AGNELLO BALSAMICO (GF)

char grilled 2 lamb chops with balsamic vinegar & olive oil,
served with parmentier potatoes & vegetables

POLLO LIMONE

pan fried chicken breast in white wine, lemon & butter sauce,
served with parmentier potatoes & vegetables

LASAGNE BOLOGNESE

Layered pasta sheets with Bolognese sauce & served with chips

FETTUCCINI ALFREDO (V)

long pasta tossed in a sliced button mushrooms, garlic butter,
white wine & cream sauce

TIRAMISU

the classic pick me up sweet

BUDINO DI ROLY POLY

roly poly sponge jam pudding served with hot custard

SORBETTO AL FRUTTO DEL PASSIONE (GF)

passion fruit sorbet

FORMAGGIO

guernsey smoked cheese & brie, rocquette cider chutney & biscuits

TENNERFEST DINNER MENU £29.95

ZUPPA DI GIORNO

fresh soup of the day

PENNE GHIOTTONA

pasta tubes tossed in a Bolognese, peas & cream sauce

BRUSCHETTA CAPRESE (V)

garlic bread topped with tomato, mozzarella, basil leaves,
drizzled with olive oil & balsamic vinegar

GAMBERI TEMPURA

deep fried prawns in a light tempura batter,
served with lemon & sweet chilli tomato sauce

ANTIPASTO MISTO

Parma ham, salami, bresaola, copa, mortadella & pickled vegetables

BISTECCA BAROLO

char grilled sirloin steak in a demi glaze, garlic, red wine & cream sauce,
served with saute potatoes & vegetables

BRANZINO LIVORNESE

pan fried bass fillet with a tomato, garlic, white wine & caper sauce,
served with new potatoes & vegetables

COSTOLETTE DI AGNELLO BALSAMICO (GF)

char grilled 3 lamb chops with balsamic vinegar & olive oil,
served with saute potatoes & vegetables

VITELLO MARSALA

pan fried escalope of veal in a sweet marsala wine & cream sauce,
served with saute potatoes & vegetables

LASAGNE BOLOGNESE

Layered pasta sheets with Bolognese sauce & served with chips

FETTUCCINI ASPARAGI (V)

long pasta tossed in a fresh asparagus, garlic butter,
white wine & cream sauce

TORTA DI ZENZERO E MASCARPONE

ginger & mascarpone cheesecake with berry coulis & pistachio ice cream

TIRAMISU

the classic pick me up sweet

SORBETTO AL FRUTTO DEL PASSIONE (GF)

passion fruit sorbet

FORMAGGIO

guernsey smoked cheese & brie, rocquette cider chutney & biscuits