

Tennerfest Menu

Puree of Sweet Potato and Leek Soup (VG) served with garlic crostini

Chicken Fritters with garlic mayo

Cheesy Meatballs Picantha in herb tomato sauce

THE INN Buffalo Chicken Wings tossed in bourbon BBQ sauce

Prawn Cocktail in a Marie Rose sauce

Pan Seared Scallops in a lemon garlic butter, black pudding with a balsamic glaze

Deep Fried Triangles of Melted Brie in Breadcrumbs (V) accompanied with cranberry sauce

Rib-Eye Steak (£5 supplement) served with wild mushrooms, spinach, cherry tomatoes with hand cut chips and peppercorn sauce

Lamb Curry with a saffron, pea and mint rice, naan bread and poppadoms

Chicken Sizzlers sautéed chicken, roasted vegetables in a garlic pepper sauce

Slow Braised Baby Back Ribs rack of pork riblets, glazed, BBQ sauce served with fries and slaw

Pork Schnitzel parsley and sage crumb, citrus butter, warm potato salad with spring onion

The INN Burger on a bun with cheese, bacon, lettuce, tomato, chilli jam, side salad, coleslaw and skinny fries

Sea Bass Beurre Blanc grilled sea bass fillets, French beans, tender stem broccoli, carrots, lemon, and chive beurre blanc sauce

Salmon Salsa Verde grilled salmon, cherry tomato, olives, pickled shallots and garlic

Fish and Chips hand cut chips, mushy peas and tartar sauce

Sunday Roast (Served Sundays only) choice of roast, Yorkshire pudding, seasonal vegetables, roast potatoes and gravy

Hot Sticky Toffee Pudding caramel sauce and vanilla ice cream

Chocolate Pudding infused with toffee flavours

Profiteroles served with custard and chocolate sauce

Amaretto Tiramisu

Raspberry Cheesecake with raspberry compote

Assorted Jersey Ice Cream

2 courses for £20 Mon/Wed/Thurs

2 courses for £22.50 Fri/Sat/Sun

3 courses £6 extra at all times

