

TENNERFEST LUNCH MENU £24.95

3 courses only

ZUPPA DI GIORNO

fresh soup of the day

PENNE GHIOTTONA

pasta tubes tossed in a bolognese, cream & pea sauce

BRUSCHETTA CAPRESE (V)

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

GAMBERI FRITO

deep fried butterfly prawns served with lemon & tartare sauce

ANTIPASTO MISTO (GF)

sliced cured parma ham, salami, copa, mortadella, served with mixed pickles

BISTECCA BAROLO

char grilled sirloin steak with a red wine, garlic butter & cream sauce,
served with potato rosti & vegetables

PESCE NASELLO LIVORNESE

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

COSTOLETTE DI AGNELLO BALSAMICO (GF)

char grilled 2 lamb chops with olive oil, rosemary & balsamic vinegar,
served with potato rosti & vegetables

POLLO MARSALA

pan fried chicken breast in a sweet marsala & cream sauce,
served with potato rosti & 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 AL CARAMELLO APPICCIOSO

sticky toffee pudding served with guernsey vanilla ice cream

SORBETTO AL FRUTTO DEL PASSIONE (GF)

passion fruit sorbet

FORMAGGIO

guernsey smoked cheese & brie, rocquette cider chutney & biscuits

TENNERFEST DINNER MENU £32.95

3 courses only

ZUPPA DI GIORNO

fresh soup of the day

PENNE ARRABIATA (V)

pasta tubes tossed in a tomato, garlic & chilli sauce

BRUSCHETTA DI PARMA HAM

garlic bread topped with sliced parma ham, mixed vegetable pickle,
rocket leaves & parmesan flakes

GAMBERI TEMPURA

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

BISTECCA MARSALA

char grilled sirloin steak in a marsala & cream sauce,
served with potato rosti & vegetables

BRANZINO ARANCIA E PEPE

pan fried bass fillet with a white wine, orange juice & cream sauce,
served with new potatoes & vegetables

COSTOLETTE DI AGNELLO BALSAMICO (GF)

char grilled 3 lamb chops with olive oil, rosemary & balsamic vinegar,
served with potato rosti & vegetables

VITELO MILANESE

pan fried, breadcrumbed escalope of veal served with spaghetti napoli

LASAGNE BOLOGNESE

layered pasta sheets with bolognese sauce & served with chips

INVOLTINI PRIMAVERA DI VERDURE (V)

vegetable spring rolls on dressed mixed leaves
with a sweet chilli tomato sauce

TORTA DI ZENZERO E MASCARPONE

ginger & mascarpone cheesecake with berry coulis & pistachio ice cream

BUDINO DI BABA AL RUM

the classic rum baba with guernsey whipped cream

SORBETTO AL FRUTTO DEL PASSIONE (GF)

passion fruit sorbet

FORMAGGIO

guernsey smoked cheese & brie, rocquette cider chutney & biscuits