



TENNERFEST 2025 MENU

1st October - 27th November

STARTERS

Coquilles Saint-Jacques

SCALLOPS IN A SAINT JACQUES SAUCE WITH
SMOOTH MASHED POTATO

Seafood Cocktail

CRAB & GREENLAND PRAWNS SERVED ON A BED OF LETTUCE,
CHERRY TOMATOES AND MARIE ROSE SAUCE

Whitebait

DEEP FRIED WHITEBAIT SERVED WITH
HOMEMADE TARTARE SAUCE

Parma Ham

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON,
WITH BASIL & MINT

Garlic King Prawns

PAN-FRIED KING PRAWNS & CHORIZO SERVED IN GARLIC BUTTER
WITH TOASTED SEA-SALT CIABATTA BREAD

Deep-Fried Calamari

DEEP-FRIED CALAMARI IN PANKO BREADCRUMBS SERVED WITH
LEMON AND TARTARE SAUCE

Deep-Fried Camembert (V)

PRESENTED ON A BED OF SALAD AND GREEN BEANS, SERVED WITH
REDCURRANT JELLY

Sea Bream Royal

PAN-FRIED BREAM DRESSED IN LOBSTER SAUCE WITH POMME
PURÉE (STARTER SIZE)

Avocado & Melon Salad (Vegan)

LIGHTLY SALTED AVOCADO SERVED WITH MELON, SLICED FIGS
AND MINT LEAVES

MAINS

Roast Beef (Sunday Lunch only)

WITH ALL THE TRIMMINGS (£2.50 SUPPLEMENT)

Fillet of Salmon

GRILLED SALMON WITH CRUSHED NEW POTATOES, BABY SPINACH
AND A BASIL WHITE WINE CREAM SAUCE

Quayside Luxury Fish Pie

DICED COD, LOBSTER, PRAWNS, CRAB, MUSHROOMS, EGGS, BAKED
IN A RICH QUAYSIDE SAUCE. TOPPED WITH MASHED POTATO AND
GRATED CHEESE, AND SERVED WITH VEGETABLES OF THE DAY.

Pan-Fried Breast of Chicken

PAN-FRIED BREAST OF CHICKEN WITH DAUPHINOISE POTATOES
AND A WILD MUSHROOM & TARRAGON JUS

Pan-Fried Sea Bass

WITH A CREAMY SAFFRON AND MUSSEL SAUCE, SERVED WITH
GREEN BEANS AND BABY POTATOES

Duck à l'Orange

CONFIT DUCK LEG WITH AN ORANGE AND GRAND MARNIER
SAUCE. SERVED WITH PAK CHOI AND DAUPHINOISE POTATOES

Steak Diane

CHARGRILLED SIRLOIN STEAK SERVED WITH FRENCH FRIES,
PARMESAN AND ROCKET SALAD

Wild Mushroom Risotto (V)

WILD PORCINI MUSHROOMS, DICED SHALLOTS, CHIVES & CRUSHED
BLACK PEPPERCORNS SERVED IN A CREAMY WHITE-WINE SAUCE
WITH ARBORIO RICE, TOPPED WITH PARMESAN CHEESE

Thai Vegetable Curry (Vegan)

GREEN THAI VEGETABLE CURRY WITH COCONUT, LIME AND
CORIANDER RICE

DESSERTS

Crème Brûlée

Black Forest Gâteau

Fruit Salad

Crêpes Suzette

£27 FOR 2 COURSES | £30 FOR 3 COURSES

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

Our Tennerfest menu will also be available
throughout January & February 2026.