

1 October to 30 November 2024

Tennerfest™

Menu

SMOKED SALMON & CRAB MOUSSE GF/DF

Cucumber, Capers & Spring Onion

WESTCOAST SEAFOOD CHOWDER GFO

Hearty Chowder, Served With Crusty Bread

BRAISED SHORT RIBS GF/DF

Rich & Savoury With Red Wine & Cranberry

STUFFED FLAT MUSHROOM VEG/GF

Warm Tomato, Mozzarella & Onion

SPICY PRAWN SAMOSA

Fresh Mint Yoghurt



SEA BASS FILLET GF/DFO

Lemon Garlic Herb Sauce, Pea, Asparagus & New Potatoes

SURF & TURF BURGER

150G Beef Burger, Chilli King Prawns,
Lettuce, Tomato Onion Relish & French Fries

CREAMY MUSHROOM & GNOCCHI VEG

With Spinach, Paprika & Garlic Cream Sauce
Topped With Green Leaves

PORK TENDERLOIN WITH PROSCIUTTO GF/DF

Sage & Orange, Green Beans & New Potatoes

SCOTTISH RIBEYE 450G

(FOR TWO TO SHARE) DFO/GF

Roasted Garlic, Honey Carrots,
Buttered Mash Potato, Red Wine Sauce



DUO ICE CREAM GFO

Summer Berries & Tuiles Biscuits

COSMOPOLITAN CHEESECAKE

Cranberry, Vodka & Orange Liqueur

CHEF'S SELECTION OF MINI DESERTS

Choice of Three

GUERNSEY SMOKED CHEDDAR & STILTON CHEESE GFO

Biscuits, Figs, Marmalade & Celery

VEG Vegetarian **GF** Gluten-free

GFO Gluten-free option **DFO** Dairy-free option

A 10% gratuity will be added to your bill, which is shared evenly among our staff. This is very much appreciated.

TWO-COURSE

Lunch £26

Dinner £30

THREE-COURSE

Lunch £30

Dinner £34

PIER17

RESTAURANT
BAR & TERRACE