

1 October to 30 November 2026

Tennerfest™

£17.50
1 course

£20
2 courses

£25
3 courses

Additional Information

Wine Offers

House White, Rose or Red

175ml Glass £6.50

Bottle £22.50

Please note a discretionary 10% Service Charge will be added to your bill.

[V] Vegetarian
[VO] Vegetarian option
[VE] Vegan
[VEO] Vegan option
[GF] Gluten-free
[GFO] Gluten-free option
[DF] Dairy-free
[DFO] Dairy-free option

STARTERS

Greek Salad [V][VEO][GFO][DFO]

With Feta Cheese, Cherry Tomatoes, Cucumber, Red Onion, Black Olives, Oregano & Vinaigrette

Filipino Pork Spring Rolls [DF]

Diced Onions, Carrots & Sticky Sweet Chilli Glaze

Spanish Gambas al Ajilo [GF][DF]

With Marinaded King Prawns, Garlic, Lemon, Chorizo & Parsley

Guernsey Beef Cheek Bon Bons [GFO]

Peppered Rocket, Horseradish Cream Cheese

French Brie Bites [V][GFO]

With Panko Breadcrumbs & Cranberry Sauce

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MAINS

Thai Red Vegetable Curry [VE][GF][DF]

With Sticky Jasmine Rice (Add Chicken or Prawns £2.00 Supplement)

Austrian Schnitzel Wiener Art [GFO][DFO]

Butterflied Panko Crusted Free Range Chicken, with Garlic Butter, Sauteed Potatoes, Bacon Lardons, Petit Pois, Corn & Guernsey Cream

Russian Mushroom Stroganov [V][VEO][GFO][DFO]

With Gherkins & White Rice (Add Rump Steak £2.50 supplement)

Scottish Salmon Fillet [GFO][DFO]

Herb Crust, New Potatoes, Charred Leeks & Beurre Blanc

Hawaiian Beef Burger [VO][GFO][DFO]

With Onion Rings, Iceberg Lettuce, Grilled Pineapple & Tomato Salsa. Cheese Sauce Topped Fries. (Beyond Meat Alternative Available)

See our daily specials board for more Tennerfest options!

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DESSERTS

Turkish Baklava [V][DF]

Italian Tiramisu (Decaffeinated) [V]

Swiss Buttercream Carrot Cake [VEO][DFO]

German Black Forest Gateau [V]

Guernsey Warm Gache Melee and Custard [GF]