



★★★★

THE DUKE OF RICHMOND  
HOTEL



## TENNERFEST MENU

1<sup>ST</sup> OCTOBER – 11<sup>TH</sup> NOVEMBER 2022

CHEF'S AMUSE BOUCHE

### STARTERS

SOUP OF THE DAY

*homemade bread*

PRESSED CHICKEN AND LEEK TERRINE

*chutney, toasted sourdough*

LOCAL SEAFOOD THERMIDOR

*herb crust*

SUNDRIED TOMATO AND PARMESAN ARANCINI (v)

*fermented mushrooms*

### MAIN COURSE

SLOW BRAISED BEEF

*horseradish mash, confit root vegetables, red wine sauce*

DUO OF PORK

*belly and bonbon, baby vegetables, potato gratin, cider jus*

ASSIETTE OF FISH

*duchesse potato, tenderstem broccoli, white wine and chive beurre blanc*

GREEN GNOCCHI (v)

*homemade gnocchi, spring greens, cream sauce, Parmesan*

### DESSERTS

MIXED BERRY ENTREMÊT

TRIO OF CHOCOLATE

VANILLA CRÈME BRULÉE

*homemade shortbread*

STICKY TOFFEE PUDDING

*toffee sauce, Guernsey ice cream*

*If you require information on the allergen content of our food  
Please ask a member of staff and they will be happy to help you.*

*Food and beverage prices are subject to a 12.5% discretionary service charge*