1 October to 30 November 2026

Tennerfest™

£15
1 course

£20
2 courses

£25
3 courses

Additional Information

Menu served Monday- Saturday for lunch from 12pm-2pm & for dinner from 6.15pm- 8.30pm

Booking advised by calling 01481 727793 or email reception@lescotils.com

Wine Offer

House red, white & rose wine only £20.00 a bottle

Accommodation Offer

Why not stay the night for just £90.00 for two people with breakfast included when you book for Tennerfest. Subject to availability.

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

STARTERS

Home-made Soup of the Day [V][VE][GFO][DF]
Served with a warm bread roll

Tandoori Chicken Skewers [GFO]
Served with Naan bread & salad

Golden Fried Brie [V]
Creamy brie delicately fried & served with Cumberland sauce

Crispy Fried Calamari
Lightly battered squid rings served with crispy salad & tartar sauce

Arancini di Riso [V][VE][GF]
Italian Arborio rice balls served with balsamic marinara sauce

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MAINS

Steak & Ale Pie
Tender steak & rich ale encased in golden pastry, served with creamy mashed potato & red wine infusion

Pan Seared Fillet of Sea Bass [GF]
Served with new potatoes & Caviar Beurre Blanc Sauce

Prime Irish Sirloin Steak (6oz) [GFO]
A tender 6oz Prime Irish Sirloin, served with grilled tomato & mushrooms, accompanied by your choice of peppercorn sauce, red wine jus or garlic butter

Chicken Stroganoff [GFO]
Served in a creamy stroganoff sauce and rice

Vegetable Stir Fry [V][VE][GF]
Served with Asian Sauce

Wild Mushroom Risotto [V][GFO]
Arborio rice slowly cooked with mushrooms, shallots, garlic and white wine finished with parmesan & butter

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DESSERTS

Strawberry Cheesecake [V]
Served with strawberry ice cream

Chocolate Orange cake [V][VEO][GF]
Served with blackcurrant sorbet

Chocolate Eclair [V]
Served with chocolate & caramel sauce

Trio of Ice Cream [VEO]
A tempting trio of ice cream flavours including chocolate, strawberry, salted caramel, honeycomb & vanilla

Seasonal Fruit Salad [V][VE][DF]

Cheese Board [GFO]
A selection of cheeses served with fruit chutney, grapes & biscuits