

## FEASTING MENU ONE

Festive

72 per person

Served family style

Coombeshead Sourdough, Salted Keen's Butter

### **TO START**

Mulled Salmon, Heritage Beetroots, Crème Fraîche, Bronze Fennel Pork Terrine, House Pickles, Port, Brioche Toast Wild Mushroom Arancini, Mushroom Ketchup

### MAIN

Pork & Sage Stuffed Turkey Crown, Smoked Pancetta, Braised Red Cabbage Roast Cod, Braised Fennel, Lemon, Dill Beurre Blanc

> Individually plated option for vegetarian guests: Jerusalem Artichoke Risotto, Toasted Chestnut, Black Truffle

Duck-Fat Roast Potatoes | Roasted Carrots, Pistachio, Orange Brussels Sprouts, Pancetta, Chestnuts, Grapefruit | Pigs in Blankets

### **SWEET THINGS**

Sticky Toffee Pudding, Caramelised Banana Ice Cream Chocolate Orange Fudge

#### Click for Calories

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## FEASTING MENU TWO

Festive

95 per person

Served family style Coombeshead Sourdough, Truffle Butter

### **TO START**

Hand-Dived Scallops, Chestnut Velouté, Green Apple, Maple Pork Terrine, House Pickles, Port, Brioche Toast Wild Mushroom Arancini, Mushroom Ketchup

### MAIN

(please choose one option) Beef Wellington, Truffle Sauce or Whole Baked Turbot, Braised Fennel, Lemon & Dill Butter

Individually plated option for vegetarian guests: Jerusalem Artichoke Risotto, Toasted Chestnut, Black Truffle

Roasted Carrots, Pistachio, Orange | Spiced Braised Red Cabbage (Vg) Duck-Fat Roast Potatoes | Buttered Winter Greens

### **SWEET THINGS**

Amedei Chocolate Tart, Pistachio Ice Cream, Caviar Chocolate Orange Fudge

Click for Calories

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### **THE FULL FESTIVE FEAST**

200 per person

Includes:

Festive Cocktail served on arrival

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine per person

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt, DOMAINE PERRAUD, BURGUNDY, FRANCE

or

*Red:* 2017 Rioja Crianza, SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines, doisy-védrines, sauternes, bordeaux, france

with pudding

Christmas Crackers

Branded Name Cards

**Dedicated Events Planner** 

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### THE FULL FESTIVE FEAST FEASTING MENU

#### Canapés on arrival

Wild Mushroom & Chestnut Croquette Pigs in Blanket Sausage Roll, Homemade Ketchup

Served family style

Coombeshead Sourdough, Truffle Butter

### **TO START**

Hand-Dived Scallops, Chestnut Velouté, Green Apple, Maple Pork Terrine, House Pickles, Port, Brioche Toast Wild Mushroom Arancini, Mushroom Ketchup

#### MAIN

(please choose one option) Beef Wellington, Truffle Sauce

or Whole Baked Turbot, Braised Fennel, Lemon & Dill Butter

Individually plated option for vegetarian guests: Jerusalem Artichoke Risotto, Toasted Chestnut, Black Truffle

Roasted Carrots, Pistachio, Orange | Spiced Braised Red Cabbage (Vg) Duck-Fat Roast Potatoes | Buttered Winter Greens

### SWEET THINGS

Amedei Chocolate Tart, Pistachio Ice Cream, Caviar Chocolate Orange Fudge Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

#### Click for Calories

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