

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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All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



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 \mid Spiced Braised Red Cabbage (Vg)

Duck-Fat Roast Potatoes \mid Buttered Winter Greens

SWEET THINGS

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

Click for Calories

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200 per person

THE FULL FESTIVE FEAST

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

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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BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles, Guinness Soda Bread 75 serves three to four

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf 75 serves four to six

Christmas Pudding, Brandy Cream 40 serves six to eight

Mince Pies, Brandy Cream 4.5 per piece

Seasonal Petit Fours 4.5 per piece

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