

THE
ALFRED
TENNYSON



CHRISTMAS DAY MENU 2018 £89

A glass of NV Billecart-Salmon, Brut Réserve Champagne served on arrival

STARTERS

Celeriac & pear soup, truffle dressing

Dressed crab, pickled cucumber, black garlic, watercress sourdough

Duck & mushroom terrine, clementine relish, fennel bread

Goat's cheese & onion tart, beetroots, candied walnuts

Blood orange sorbet & Christmas vodka

MAINS

Castlemead turkey, roasted pumpkin, tenderstem, Madeira jus

Pan-fried plaice, Jerusalem artichokes, Brussels tops, caper butter sauce

Lyons Hill venison, parsnips, rainbow chard, granola, chocolate jus

Baked cauliflower, crispy purple potatoes, kale, cranberry dressing

SIDES

Roast potatoes

Brussels sprouts & chestnuts

Braised red cabbage

Pigs in blankets

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Chocolate & almond pudding, mandarins, white chocolate parfait

Bramley apple pie, walnuts, salted caramel ice cream

Selection of British cheese, fruits & biscuits

*Please inform our staff if you have any dietary or allergen requirements
An optional 12.5% service charge will be added to your bill.*