

THE
ALFRED
TENNYSON



CHRISTMAS FUNCTION SET MENU 2017 £46

STARTERS

Roasted butternut soup, spiced pumpkin seeds

Smoked Chalk stream trout, cucumber, watercress, puffed wild rice

Smoked ham hock & trompette mushroom terrine, piccalilli, toasted sourdough

Bosworth Ash goat's cheese, smoked almond granola, pear chutney

MAINS

Castlemead turkey, parsnips, braised chicory, cranberry chutney

Pan-fried cod, sweet potato, Brussels tops, caper dressing

Slow cooked White Park beef, smoked swede mash, wild mushroom, raisin mustard jus

Chestnut gnocchi, celeriac puree, kale, roasted quince, sage butter

SIDES

Roast potatoes

Brussels sprouts & bacon

Braised red cabbage

PUDDINGS

Valrhona chocolate & hazelnut tart, roasted pear, praline clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)

Please inform our staff if you have any dietary or allergen requirements

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CHRISTMAS FUNCTION SUNDAY SET MENU 2017 £39

STARTERS

Roasted butternut soup, spiced pumpkin seeds

Smoked Chalk stream trout, cucumber, watercress, puffed wild rice

Smoked ham hock & trompette mushroom terrine, piccalilli, toasted sourdough

Bosworth Ash goat's cheese, smoked almond granola, pear chutney

MAINS

Castlemead turkey

Millers of Speyside dry-aged beef sirloin

Hebridean lamb

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Valrhona chocolate & hazelnut tart, roasted pear, praline clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)

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CANAPÉ LIST

Priced at £1.75 each, a minimum order of 20 per variety is required

Savoury

Smoked aubergine, red onion palmier, pine nut dressing
Manouri & courgette fritter, date yoghurt
Chickpea & vegetable fritter, spiced tomato
Tomato, black olive, caper, basil & mozzarella tart
Pulled pork croquette, romesco sauce
Scotch Olive
Salt cod croquette, smoked aioli
Smoked mackerel pâté, beetroot & horseradish, rye
Smoked salmon croque monsieur
Wild mushroom & chestnut croquette, cranberry relish

Sweet

Sour cherry & pistachio fudge
Caramel chocolate shortbread
Meringue, passion fruit curd, cream
Salted chocolate brownie
Raspberry Swiss roll, lemon curd Chantilly
Mascarpone & passion fruit cheesecake
Cinnamon palmier, coffee cream
Apple & frangipane tart

Priced at £2.25 per piece, a minimum order of 20 per variety is required

Savoury

Black pepper lamb loin, cauliflower, toasted brioche
Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish
Crispy spiced prawn, pancetta, citrus & tomato jam
Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise
Middle White pork sausage roll, clementine chutney

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CANAPÉ LIST

Cold

Smoked aubergine, red onion palmier, pine nut dressing
Juniper cured beef, horseradish cream & duck fat toast
Black pepper lamb loin, cauliflower, toasted brioche
Smoked mackerel pâté, beetroot & horseradish, rye

Hot

Manouri & courgette fritter, date yoghurt
Tomato, black olive, caper, basil & mozzarella tart
Chickpea & vegetable fritter, spiced tomato
Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish
Scotch Olive
Pulled pork croquette, romesco sauce
Smoked salmon croque monsieur
Salt cod croquette, smoked aioli
Crispy spiced prawn, pancetta, citrus & tomato jam
Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise
Middle White pork sausage roll, clementine chutney
Wild mushroom & chestnut croquette, cranberry relish