

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

Baked Cooleeney cheese, smoked almond granola, fig 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

THE
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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

Baked Cooleeney cheese, smoked almond granola, fig chutney

MAINS

Castlemead turkey

Millers of Speyside dry-aged beef sirloin

Hebridean lamb

Served with traditional trimmings & seasonal vegetables

P U D D I N G S

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

Juniper cured beef, horseradish cream & duck fat toast

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CANAPÉ LIST

C o l d

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

H o t

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