

THE
ALFRED
TENNYSON



CHRISTMAS DAY MENU 2017 £85

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

STARTERS

White Onion Soup, thyme puff pastry

Seared Scottish scallops, cauliflower, apple, truffle dressing

White Park beef steak tartare, slow-cooked egg yolk, cornichons, capers, toasted sourdough

Baked Rosary goat's cheese, smoked almond granola, pickled salsify, pear chutney

Blood orange sorbet & Christmas vodka

MAINS

Castlemead turkey, leg croquette, swede fondant, Brussels tops & cranberry jus

Pan-fried turbot, roasted Jerusalem artichokes, chestnuts, kale & pomegranate

Hebridean lamb, salt-baked celeriac, spinach, raisin mustard jus

Butternut dumplings, wild mushrooms, braised chicory, clementine dressing

SIDES

Roast potatoes

Brussels sprouts & bacon

Braised red cabbage

Pigs in blankets

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Meringue roulade, chestnuts, hazelnut ice cream

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits

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