

THE  
ALFRED  
TENNYSON



CHRISTMAS FUNCTION SET MENU 2018

2 COURSES £39 / 3 COURSES £46

STARTERS

Cauliflower soup, truffle dressing

Potted duck leg, cranberry chutney, fig bread

Goat's cheese mousse, chicory, pear, pistachio granola

Smoked Chalk stream trout, beetroot, watercress mayonnaise

MAINS

Castlemead turkey, crushed swede, parsnip, onion gravy

Pan-fried hake, heritage carrots, spinach, shrimp & caper butter

Roasted butternut squash, smoked ricotta, kale, chestnut & pomegranate dressing

35 day-aged beef sirloin, Jerusalem artichoke, Brussels tops, pickled wild mushroom (£3 supplement)

SIDES  
(to share)

Roast potatoes

Brussels sprouts & bacon

Roasted beetroot, crème fraîche, clementine dressing

P U D D I N G S

Bramley apple pie, walnuts, salted caramel ice cream

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Chocolate & almond pudding, mandarins, white chocolate parfait

Selection of British cheese, fruits & biscuits (£5 supplement)

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

THE  
ALFRED  
TENNYSON



CHRISTMAS FUNCTION 4 COURSE  
SET MENU 2018 £55

STARTERS

Cauliflower soup, truffle dressing

Potted duck leg, cranberry chutney, fig bread

Goat's cheese mousse, chicory, pear, pistachio granola

Smoked Chalk stream trout, beetroot, watercress mayonnaise

MAINS

Castlemead turkey, crushed swede, parsnip, onion gravy

Pan-fried hake, heritage carrots, spinach, shrimp & caper butter

Roasted butternut squash, smoked ricotta, kale, chestnut & pomegranate dressing

35 day-aged beef sirloin, Jerusalem artichoke, Brussels tops, pickled wild mushroom (£3 supplement)

SIDES

(to share)

Roast potatoes

Brussels sprouts & bacon

Roasted beetroot, crème fraîche, clementine dressing

CHEESE

Selection of British cheese, fruits & biscuits

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Chocolate & almond pudding, mandarins, white chocolate parfait

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THE  
ALFRED  
TENNYSON



CHRISTMAS SUNDAY FUNCTION SET MENU 2018  
2 COURSES £39 / 3 COURSES £46

STARTERS

Cauliflower soup, truffle dressing  
Potted duck leg, cranberry chutney, fig bread  
Goat's cheese mousse, chicory, pear, pistachio granola  
Smoked Chalk stream trout, beetroot, watercress mayonnaise

MAINS

Castlemead turkey, onion gravy  
Traditional breed beef sirloin  
*Served with traditional trimmings & seasonal vegetables*  
Pan-fried hake, heritage carrots, spinach, shrimp & caper butter  
Roasted butternut squash, smoked ricotta, kale, chestnut & pomegranate dressing

SIDES  
(to share)

Roast potatoes  
Brussels sprouts & bacon  
Roasted beetroot, crème fraîche, clementine dressing

P U D D I N G S

Bramley apple pie, walnuts, salted caramel ice cream  
Christmas pudding, whiskey custard, cranberries, vanilla ice cream  
Chocolate & almond pudding, mandarins, white chocolate parfait

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