

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

THE
ALFRED
TENNYSON



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

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)

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