



FESTIVE FUN
AND
FRIVOLITIES

DID YOU KNOW WE HAVE SOME SPLENDID SISTER VENUES?

Cubitt House is a luxury collection of iconic pubs, serving proper food and outstanding drinks, delivering a truly memorable experience. Our pubs have many beautiful and unique spaces available for you

THE THOMAS CUBITT BELGRAVIA
THE ALFRED TENNYSON KNIGHTSBRIDGE
THE ORANGE PIMLICO ROAD
THE GRAZING GOAT MARBLE ARCH
THE COACH MAKERS ARMS MARYLEBONE

TAKE A LOOK
www.cubitthouse.co.uk

CALL ON
020 7730 6064

EMAIL US ON
reservations@cubitthouse.co.uk

FESTIVE FUN AT THE ALFRED TENNYSON

Whether you're planning your office party, treating your nearest and dearest or arranging frivolities with friends, we are just the place for you!

Our pubs have some beautifully unique spaces from cosy corners with roaring fires to the most sumptuous private dining rooms in London.

Groups of 1 to 100 can exclusively wine, dine and have a jolly good time.

Spaces are filling up fast so book now to avoid disappointment.

CALL US ON

020 7730 6064

EMAIL US ON

reservations@thealfredtennyson.co.uk

OUR FESTIVE MENUS

We've carefully handpicked the best British, local and sustainable suppliers to passionately craft our festive dishes using the finest seasonal produce to ensure you can enjoy a true farm to fork experience.

See overleaf for our Festive, Canapés and Christmas Day Menus

FESTIVE FUNCTIONS

Our dedicated events team are delighted to assist you in your quest to find and plan your perfect festive celebration.

See the beautiful private spaces we have available below:

FRONT DINING ROOM

A light and airy dining room closed off from the main restaurant. From weddings to business meetings, our events team will cater to your every need.



UP TO 20 GUESTS

BACK DINING ROOM

This elegant dining room with atrium ceiling is closed off from the rest of the restaurant, with a more formal setting than our downstairs pub.



UP TO 26 GUESTS

THE BOARDROOM

A beautiful, intimate wood panelled dining room. This is the perfect space for private dining, special occasions or business meetings.



UP TO 14 GUESTS

THE LOFT

With the feel of a private lounge, our beautifully restored top floor includes comfortable seating and its own bar.



UP TO 35 GUESTS

ENTIRE FIRST FLOOR

This gracious and airy restaurant can be hired exclusively. The large sash windows and the open fireplace give a feeling of 'grandeur'.



UP TO 46 GUESTS



UP TO 80 GUESTS

FESTIVE MENU

Available to book from 27th November to 30th December (excluding Christmas Day)

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

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

CANAPÉ LIST

Whether you want some delicious nibbles to start off your evening with us or are looking for a more informal celebration with your colleagues or friends, we have an inventive and seasonal menu of canapés for you to create your own bespoke festive event.

Select your favourites from the options below, 3 per person recommended for nibbles and 10 per person for drinks and canapés.

SAVOURY

Priced at £2 per piece

Charred watermelon, spiced labneh
Bresaola, horseradish cream & beef fat toast
Tomato, black olive, caper, basil & mozzarella tart
Pulled pork croquette, wholegrain mustard mayonnaise
Salt cod croquette, smoked aioli
Wild mushroom & chestnut croquette, cranberry relish

Priced at £2.50 per piece

Pea & parmesan arancini, truffle mayonnaise
Red onion marmalade tart, blue cheese & apple
Black pepper lamb loin, cauliflower, toasted brioche
Mini beef burger, baby gem & caramelised onions, bloody Mary relish
Crispy spiced prawn, pancetta, citrus & tomato jam
Smoked trout rilette, rye bread
Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise
Middle White pork sausage roll, lemon & date chutney

SWEET

Priced at £2 per piece

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

2 COURSE £39 PP | **3 COURSE £46 PP** | **4 COURSE £55 PP**

AVAILABLE TO PARTIES OF ALL SIZES

* MINIMUM ORDER OF 20 PER VARIETY IS REQUIRED

FESTIVE TIPPLES

No meal is complete without a tittle (or two) so add the finishing touches to your celebration with a carefully crafted festive drinks package.

Save up to 15% if you pre-order your drinks package with us a week in advance of your booking.

WELCOME DRINKS

All drinks will be ready for your arrival.

Glass of Prosecco £6.5 a glass or a case of 6 bottles £200

Aperol Spritz £8 a glass

Mulled Wine Kettle (includes 50 glasses) £250

Winter Punch Jugs (includes 50 glasses) £300

WINE LIST

(available by the case)

6 Nero D'Avola "Tre Filari" Antonello Cassara, Sicily, 2016 £135

6 Cubitt House Sauvignon Blanc "Cuvée Bézard" Loire Valley, France, 2016 £165

6 Corvezzo "Terre di Marca" Prosecco Treviso, Extra Dry, Veneto, Italy 2017 £200

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6 Gavi, Molinetto di D.Carrea, Piedmont, Italy 2017 £200

6 Malbec "Obra Prima" Familia Cassone, Lujan de Cuyo, Argentina, 2014 £240

6 Sancerre, Lucien Crochet, Loire Valley, France 2016 £265

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6 Viognier "Rosine" Michel & Stephane Ogier, Rhone Valley, France 2016 £250

6 Montagne-Saint-Emilion, Les Piliers de Maison Blanche, Bordeaux, 2014 £240

6 Billecart-Salmon Brut Reserve NV, Champagne £300

POST DINNER TREATS

Homemade Christmas Cake Vodka shots £4 each

CHRISTMAS DAY

We have crafted a special menu for your very important day.

All you need to do is sit back, relax and let us take care of it.

Bookings are required but the washing up isn't!

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

STARTERS

Celeriac & pear soup, truffle dressing

Dressed crab, pickled cucumber, black garlic, watercress sourdough

Duck & mushroom terrine, clementine relish, fennel bread

Goat's cheese & onion tart, beetroots, candied walnuts

Blood orange sorbet & Christmas vodka

MAINS

Castlemead turkey, roasted pumpkin, tenderstem, Madeira jus

Pan-fried plaice, Jerusalem artichokes, Brussels tops, caper butter sauce

Lyons Hill venison, parsnips, rainbow chard, granola, chocolate jus

Baked cauliflower, crispy purple potatoes, kale, cranberry dressing

SIDES

Roast potatoes

Brussels sprouts & chestnuts

Braised red cabbage

Pigs in blankets

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Chocolate & almond pudding, mandarins, white chocolate parfait

Bramley apple pie, walnuts, salted caramel ice cream

Selection of British cheese, fruits & biscuits

3 COURSE £89 PP

Children's portions available