



PARTIES & FEASTING

THE ALFRED TENNYSON

PART OF THE CUBITT HOUSE® FAMILY

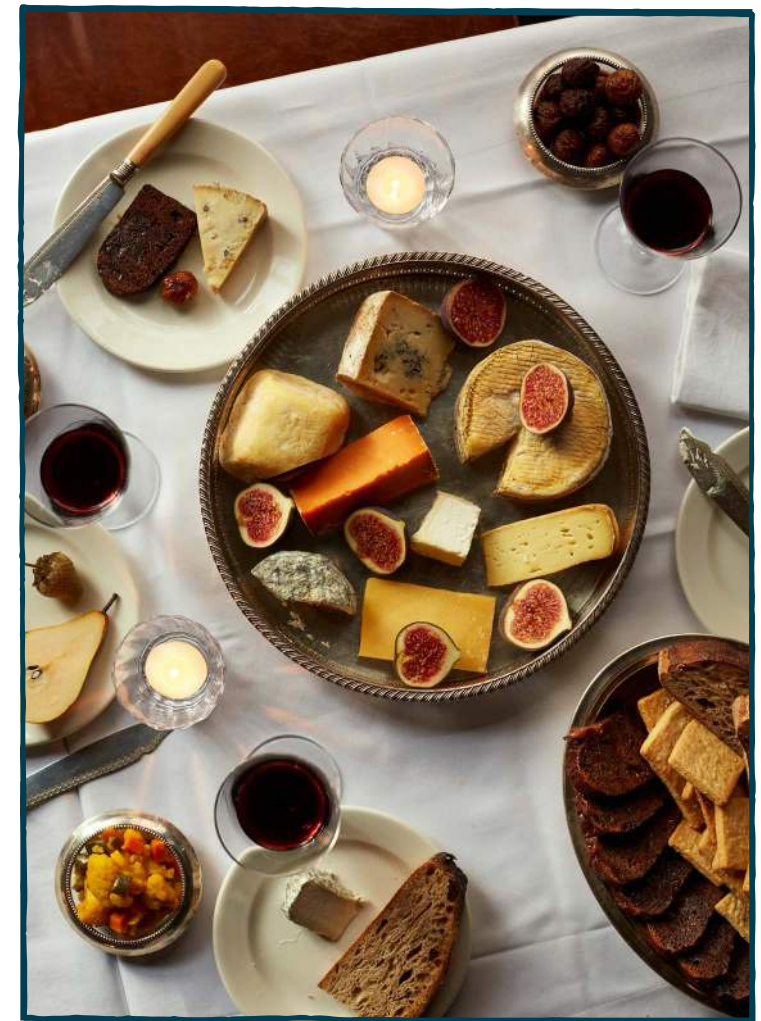
PARTIES & FEASTING BEYOND COMPARE

We are a family of eight London Pubs with restaurants and bedrooms serving neighbourhoods in and around the West End. Our pubs are egalitarian spaces filled with fun and humour, welcoming all to convene, unwind, eat, and drink.



FOOD YOU WANT TO FEAST ON

We work with the best of British artisan suppliers focusing on seasonality with locally sourced, sustainable produce to deliver you the best pub experience imaginable.



We use the best cuts from rare breeds, from White Park cattle to Hebridean lamb, with our fish coming fresh from the streams, rivers, and shores of the UK.

CANAPÉS & SNACKS

Autumn

CANAPÉS

Priced per item, minimum order of 10 per item

Parmesan Sable, Whipped Cod's Roe, Cured Egg Yolk 3.5
Spiced Cauliflower Fritters, Vegan Aioli 3.5
Devil'd Quail's Eggs 3.5

Chicken Milanese Bites, Datterini Tomatoes, Salsa Verde 4
Whipped Nduja, Sourdough, Honey, Marjoram 4
Severn & Wye Smoked Salmon Pate on Rye, Pickled Courgettes 4
Goat's Cheese Crostini, Pesto, Sweet Drop Peppers 4

Chorizo Sausage Roll, Stilton Cream 4.5

Steak Tartare, Brioche, Truffle Mayonnaise 5
Wild Bass Crudo, Citrus & Fresh Herbs 5
Pecorino & Truffle Arancini 5

Mini Chocolate & Hazelnut Brownie 3.5
Apple Crumble Tart, Cinnamon Mascarpone 3.5

SNACKS

Seasonal Oysters, Shallot Mignonette or Fennel Pickle 4.5
Corn Ribs, Smoked Paprika, Lime 7.5
Padron Peppers, Lemon, Sea Salt 8
Haggis Scotch Egg, Chop Sauce 8.5
Crispy Squid, Tahini, Lime, Za'atar 9
Wild Mushroom Arancini, Truffle Mayonnaise 10



CH

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THE ALFRED TENNYSON

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

FEASTING MENU ONE

Autumn

58 *per person*

Served family style

Coombeshead Sourdough, Salted Butter

TO START

Wild Mushroom Arancini, Truffle Mayonnaise
Stone Bass Gravavlax, Radish, Green Apple, Buttermilk, Coriander

MAIN

Grilled Cotswold Chicken, Truffle Butter, Lemon
Market Fish, Braised Fennel

Individually plated option for vegetarian guests:

Ricotta Ravioli, Caper & Parsley Brown Butter

House Fries | Winter Greens, Walnut Butter

SWEET THINGS

Mint Chocolate Choux Bun
Chocolate Orange Rolo



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FEASTING MENU TWO

Autumn

78 *per person*

Served family style

Coombeshead Sourdough, Salted Butter

TO START

Stone Bass Gravadlax, Radish, Green Apple, Buttermilk, Coriander
Heritage Beetroot, Colston Bassett, Walnuts, Chicory
Haggis Scotch Egg, Chop Sauce

MAIN

Braised Beef Cheek, Autumn Squash, Sage, Red Wine Sauce
Roasted Cod, Potato Gnocchi, Chanterelles, Chicken Butter Sauce

Individually plated option for vegetarian guests:

Ricotta Ravioli, Capers & Parsley Brown Butter

Brown Butter Mashed Potato | Winter Greens, Walnut Butter

SWEET THINGS

Amedei Chocolate Tart, Salted Caramel, Neal's Yard Crème Fraîche
Chocolate Orange Rolo



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FEASTING MENU THREE

Autumn

95 *per person*

Served family style

Coombeshead Sourdough, Salted Butter

TO START

Wild Mushroom Arancini, Truffle Mayonnaise
Roasted Scallop Pancetta & Grapefruit
Angus Beef Tartare, Confit Yolk, Walnut Ketchup

MAIN

(please choose one option)

Côte de Boeuf, Fresh Horseradish, Madeira Gravy

or

Roast Porchetta, Fennel & Apple

or

Whole Roasted Halibut, Braised Leeks, Rosemary, Samphire

Individually plated option for vegetarian guests:

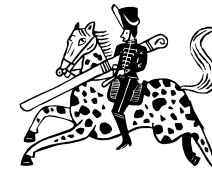
Ricotta Ravioli, Capers & Parsley Brown Butter

Duck-Fat Roast Potatoes | Winter Greens, Walnut Butter

Truffled Cheddar & Parmesan Macaroni Cheese

SWEET THINGS

Apple Tarte Tatin, Cinnamon Ice Cream
Chocolate Orange Rolo



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DRINKS TO DIE FOR

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits.



SAMPLE WINE FEAST

Champagne and Sparkling

Case of 6 Coates and Seely Bretagne Brut Reserve 488

Case of 6 Coates and Seely Bretagne Rosé 524

Case of 6 Charles Heidsieck Brut Réserve 585

White

Case of 6 Picpoul de Pinet 260

Case of 6 Gavi di Gavi Lugarara 330

Case of 6 Chablis 385

Rosé

Case of 6 Maison Cubitt Rosé 308

Red

Case of 6 Mendoza Malbec 250

Case of 6 Chateau Greysac 365

Case of 6 Bourgogne Rouge Cote d'Or 470

Magnum Package 520

Charles Heidsieck Brut Réserve

Chablis St Martin, Domaine Laroche, Burgundy

Château Larose Perganson, Haut-Médoc, Bordeaux

Non-alcoholic 115

NV Rosé, Wild Idol, Rheinhessen

NV White N° 2, Oddbird, Alsace

2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

SAMPLE BEER FEAST

Beer Package 150

20 Bottles and Cans of Mixed Craft Beverage

Lo and No Package 70

10 Bottles and Cans of Low and Non-Alcoholic Beers

Premium Lager Package 130

20 Bottles of Stiegl or Freedom Lager

COCKTAILS 14

MAPLE AND PLUM OLD FASHIONED

ESPRESSO MARTINI

MARGARITA

SOUR CHERRY NEGRONI

RED SNAPPER

AFTER MEAL SHARERS

Carafes

250ml

Tosolini Limoncello, ITALY 28%

45

Cazcabel Coffee Tequila Liqueur, MEXICO 38%

50

Haku Vodka, JAPAN 40%

52

Don Julio Blanco Tequila, MEXICO 36%

88



THE ALFRED TENNYSON

Nestled in the quaint and quiet streets of Belgravia and set over four floors, The Alfred Tennyson takes its name from the local Poet Laureate, The Lord Tennyson and proudly serves the neighborhood he once called home.

10 MOTCOMB STREET, BELGRAVIA, LONDON SW1X 8LA
020 7730 6064 | @THEALFREDTENNYSON

cubitthouse.co.uk/the-alfred-tennyson
events@thealfredtennyson.co.uk

The Front Dining Room



THE FRONT DINING ROOM

Partitioned off from the back dining room by bi-folding doors, The Front Dining Room is lavishly decked with fine British artisan wallpaper and sports original features including a marble fireplace and large light bearing sash windows.

- Seated, up to 23 guests
- ◆ Drinks & canapés, up to 30 guests

THE BACK DINING ROOM

Partitioned off from the front dining room by bi-folding doors, The Back Dining Room is bursting with refined elegance and charm with its large sash windows, atrium skylight, and stylish cocktail bar.

- Seated, up to 30 guests
- ◆ Drinks & canapés, up to 40 guests



The Back Dining Room

The Boardroom



THE BOARDROOM

A charming, wood-panelled space for dining and business meetings alike.

- Seated, up to 14 guests
- ◆ Drinks & canapés, up to 20 guests
- Audio & video capabilities

FIRST FLOOR RESTAURANT EXCLUSIVE

This gracious and airy restaurant can be hired exclusively with the partitioning doors open for both standing cocktail receptions and seated feasting parties.

- Seated, up to 50 guests
- ◆ Drinks & canapés, up to 80 guests
- Audio & video capabilities

CLICK [HERE](#) FOR VIRTUAL TOUR



BOOK YOUR PARTY TODAY

With eight pubs in and around the West End, we no doubt have the ultimate parties & feasting space to host your celebration, whatever the occasion.



Get in touch with our dedicated events team and one of the event managers will be there to plan your party from start to finish.
events@thealfredtennyson.co.uk

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