

# 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

[Click for Calories](#)



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@THEALFREDTENNYSON

*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 TWO

*Autumn*

**78** per person

*Served family style*

*Coombeshead Sourdough, Salted Butter*

## TO START

Stone Bass Gravdax, 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, Caper & 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

[Click for Calories](#)



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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, Caper & 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

[\*Click for Calories\*](#)



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## BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche,  
Pickles, Rye 75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*



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