

NEW YEAR'S EVE

65 per person

A Welcome Glass of

CHARLES HEIDSIECK BRUT RÉSERVE, CHAMPAGNE, FRANCE, NV Please, choose one option for each course

TO START

Paté en Croute, Winter Fruit Chutney Seabass Carpaccio, Pink Grapefruit, Fennel, Cubitt House Olive Oil Roasted Heritage Beetroots, Smoked Eel, Horseradish Crème Fraîche

MAIN

45 Day Aged Sirloin, Pommes Anna, Smoked Mayo, Capers, Bone Marrow Sauce

Roasted Turbot, Spiced Mussel Broth, Sea Herbs

PUDDING

Salted Caramel & Chocolate Tart, Vanilla Ice Cream, Pedro Ximénez Sticky Toffee Pudding, Roasted Banana Ice Cream Colston Bassett or Tunworth, Toasted Brioche, Caramelised Figs

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