



FEASTING MENU ONE

Festive

72 *per person*

Served family style

Wildfarmed Focaccia, Extra Virgin Olive Oil

TO START

Chicory, Gorgonzola, Pear & Walnuts

Venison Rillettes, Pickles, Crostini

Red Prawns, Garlic & Smoked Paprika

MAIN EVENT

Norfolk Bronze Turkey, Fennel & Cranberry Stuffing, Pigs in Blankets

Angus Beef Rump, Grilled Bone Marrow, Roasted Garlic

Individually plated option for vegetarian guests

Wild Mushroom, Chard & Pine Nut Pithivier

Rosemary & Garlic Roast Potatoes | Red Cabbage Agri-Dolce

Sprouts, Winter Greens & Confit Garlic

SWEET THINGS

Tiramisu

Spiced Clementine Baci

[Click for Calories](#)

CH

@PRINCESSROYALNOTTINGHILL

THE PRINCESS ROYAL

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



FEASTING MENU TWO

Festive

95 *per person*

Served family style

Wildfarmed Focaccia, Extra Virgin Olive Oil

TO START

Burrata, Roasted Figs, Toasted Almonds, Dandelion
Tuna Crudo, Avocado, Bottarga, Sherry Vinaigrette
Venison Rillettes, Pickles, Crostini

MAIN EVENT

Creedy Carver Duck, Orange & Red Wine Sauce
Angus Prime Rib, Wild Mushrooms, Truffle Sauce

Individually plated option for vegetarian guests

Wild Mushroom, Chard & Pine Nut Pithivier

Rosemary & Garlic Roast Potato | Red Cabbage Agri-Dolce | Sprouts, Winter Greens & Confit Garlic
Pigs In Blanket | Roasted Pumpkin, Farro, Pomegranate

SWEET THINGS

Plum & Pistachio Tart, Whipped Mascarpone
Spiced Clementine Baci

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Welcome Cocktail - Festive Bellini

HAYMAN'S SLOE GIN, LEMON, PROSECCO

Half a Bottle of Still / Sparkling Mineral Water

A Bottle of Wine *per person*

(50% even split)

White: 2024 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2018 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2019 Château Petit Védrines,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

Truffle & Pecorino Arancini

Chicken Milanese, Confit Tomatoes, Basil

Served family style

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BOLT - ONS

Artisan Cheese Board, Seasonal Fruits & Chutney, Crackers 75 *serves four to six*

Christmas Pudding, Brandy Cream 40 *serves six to eight*

Mince Pies, Brandy Cream 4.5 *per piece*

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@THEALFREDTENNYSON

THE PRINCESS ROYAL

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