



## 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

[Click for Calories](#)

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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*

*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*

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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

[Click for Calories](#)

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## **BOLT - ONS**

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

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

Mince Pies, Clotted Cream *5 per piece*

**CH**

@THEALFREDTENNYSON

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