



FESTIVE FEASTING MENU ONE

72 *per person*

Served family style

Sourdough Baguette, Salted Butter

TO START

Creedy Carver Duck Terrine, Cranberry Chutney
Mulled Chalk Stream Trout, Beetroots, Crème Fraîche
Cauliflower Cheese Croquettes, Béarnaise

MAIN

Norfolk Bronze Turkey, Stuffing, Pigs in Blankets, Roast Gravy
Roast Beef Rump, Horseradish Crème Fraîche

Individually plated option for vegetarian guests:

Leek, Cheddar & Caramelised Onion Pie, Vegetable Gravy

Roast Potatoes | Sprout Tops & Chestnuts | Maple Glazed Roots

SWEET THINGS

Sticky Toffee Pudding, Butterscotch, Whipped Mascarpone
Chocolate Orange Truffles

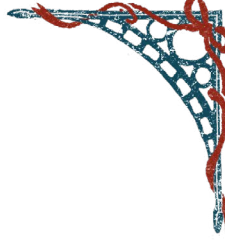
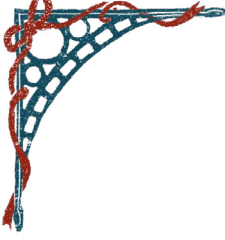
*Availability of produce may change closer to the time as all menus are prepared
seasonally focused and in advance. Minor variations may occur to dishes.*

[CLICK FOR CALORIES](#)

THE ALFRED TENNYSON

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





FESTIVE FEASTING MENU TWO

95 *per person*

Served family style

Sourdough Baguette, Salted Butter

TO START

Venison Carpaccio, Chestnuts, Pickled Red Cabbage

Red Prawn Cocktail

Cauliflower Cheese Croquettes, Béarnaise

MAIN

Rib of Beef, Watercress, Pickled Shallots, Madeira Gravy

Roasted Creedy Carver Chicken, Truffle Sauce

Individually plated option for vegetarian guests:

Leek, Cheddar & Caramelised Onion Pie, Vegetable Gravy

Roast Potatoes | Sprout Tops & Chestnuts

Maple Glazed Roots | Pigs in Blankets

SWEET THINGS

Pump Street Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

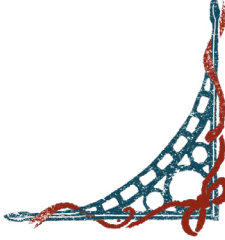
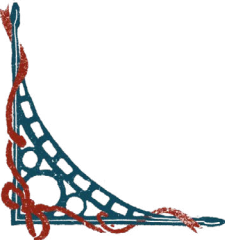
Cinnamon Doughnuts, Custard

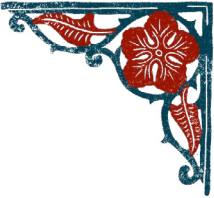
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FULL FESTIVE FEAST FEASTING MENU

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

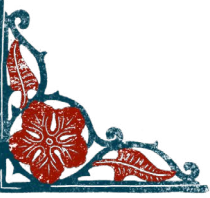
Glass of 2019 Château Petit Védrines,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

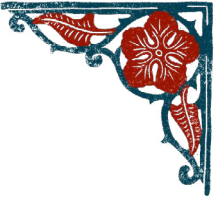
Branded Name Cards

Dedicated Events Planner



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FULL FESTIVE FEAST FEASTING MENU

Served family style

Sourdough Baguette, Salted Butter

TO START

Venison Carpaccio, Chestnuts, Pickled Red Cabbage
Red Prawn Cocktail
Cauliflower Cheese Croquettes, Béarnaise

MAIN

Rib of Beef, Watercress, Pickled Shallots, Madeira Gravy
Roasted Creedy Carver Chicken, Truffle Sauce
Individually plated option for vegetarian guests:
Leek, Cheddar & Caramelised Onion Pie, Vegetable Gravy

Roast Potatoes | Sprout Tops & Chestnuts
Maple Glazed Roots | Pigs in Blankets

SWEET THINGS

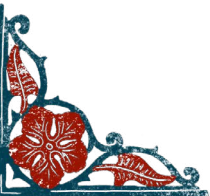
Pump Street Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt
Cinnamon Doughnuts, Custard

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BOLT-ONS

Neal's Yard Cheese Board, Boozy Fruit Chutney,
Oat Cakes & Malt Loaf *75 serves four to six*

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

Mince Pies, Clotted Cream *5 per piece*



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