

THE  
ALFRED  
TENNYSON



SUNDAY SET MENU

*Bread for the table*

STARTERS

**Beef tartare**, truffle mayonnaise, confit egg yolk, beef-fat toast

**Heritage beetroots**, poached figs, burnt onion, mustard leaves

**Lobster cocktail**

MAINS

*All our roasts are served with roast potatoes, homemade Yorkshire pudding,  
root vegetables, broccoli and gravy for the table to share.*

**Traditional breed beef sirloin**

**Salt marsh lamb**, mint sauce

**Nut roast**

*Includes a selection of sides for the table*

PUDDINGS

**Bramley apple pie**, pecans, salted caramel, vanilla ice cream

**Roasted banana & rum parfait**, dark chocolate, shortbread

**Strawberry cheesecake**, cherry sorbet, balsamic

TO FINISH

Selection of British cheese and biscuits

**3 COURSES £46**

**4 COURSES £54**

*\*seasonal sides can be found on our a la carte menu*

THE  
ALFRED  
TENNYSON



SUNDAY CELEBRATION MENU

*Bread for the table*

CANAPÉS

A selection of three canapés per person

STARTERS

**Beef tartare**, truffle mayonnaise, confit egg yolk, beef-fat toast

**Heritage beetroots**, poached figs, burnt onion, mustard leaves

**Lobster cocktail**

MAINS

*All our roasts are served with roast potatoes, homemade Yorkshire pudding,  
root vegetables, broccoli and gravy for the table to share.*

**Traditional breed beef sirloin**

**Salt marsh lamb**, mint sauce

**Nut roast**

*Includes a selection of sides for the table*

PUDDINGS

**Bramley apple pie**, pecans, salted caramel, vanilla ice cream

**Roasted banana & rum parfait**, dark chocolate, shortbread

**Strawberry cheesecake**, cherry sorbet, balsamic

TO FINISH

Selection of British cheese and biscuits

&

Coffee or tea and petit fours

5 COURSES £70

*\*seasonal sides can be found on our a la carte menu*