

THE
ALFRED
TENNYSON



FESTIVE MENU

STARTERS

Potted Chalk stream trout, horseradish, pickled cucumber rye bread
Juniper cured beef, celeriac rémoulade, apple, toasted hazelnuts
Heritage beetroots, goat's cheese mousse, pomegranate dressing

MAINS

Castlemead turkey, stuffing, celeriac, sprout tops, cranberry gravy
Pan-fried hake, butternut squash, kale, crayfish dressing
Beef sirloin, watercress mash, cavolo nero, jus
Grilled hen of the woods mushroom, triple cooked chips, onions, peppercorn sauce

SIDES

A selection for the table

Brussels sprouts | Roast potatoes | Braised red cabbage | Pigs in blankets

PUDDINGS

Christmas pudding, cranberries, brandy custard, clotted cream ice cream
Chocolate delice, chestnuts, almonds, malt ice cream
Profiterole, banana, hazelnut mousse, butterscotch ganache

TO FINISH

Selection of British cheese, fruit & biscuits

3 COURSES £50PP

4 COURSES £58PP

Please inform our staff if you have any dietary or allergen requirements