

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Celeriac, spinach,
leek and Sussex Charmer gratin,
butternut squash purée, Jerusalem
artichokes, Brussel tops, rosemary
roast potatoes, (v)

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

6oz Aberdeen
Angus fillet steak, triple cooked
chips, roasted shallots, béarnaise
(Supplement £12)

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Spiced winter fruit Bakewell,
clotted cream

Coffee and mince pie to finish

Adult £80 Child £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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