

CHRISTMAS FEAST

STARTERS

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

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

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

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

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

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

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

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)

Apple and quince crumble,
custard

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

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

3 courses £33

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. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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