The Alex Brasserie Christmas Menu

2 courses £22.95, 3 courses £27.95

Includes purified bottled still & sparkling water, & Christmas crackers.

Available from 29th November - 24th December 2019 for lunch or dinner, by pre-booking only.

We welcome parties from 2 to 80 people.

If choosing the 2 course option, you may decide whether your whole party has starter & main course, or main & dessert course.

On Friday 13th, Saturday 14th, Friday 20th & Saturday 21st we will be hosting DJs in the Café Bar from 9pm.

For availability & booking enquiries please speak to Dom, Rita or Louise, call 01394 282958 or email us at manager@alexcafebar.co.uk

This is the only menu available to parties of 15+ in December.

Parties of 15 or more will be required to pre-order & pay a £10 per person deposit to secure the booking.

An optional 10% service charge will be applied to parties of 8 or more (all service charge is added to staff tips).
The Alex Brasserie Christmas Menu

Cream of leek & potato soup, Wensleydale croûte  V
Duck liver & pork parfait, kumquat marmalade, granary toast
Smoked chicken salad, bacon, apple, walnut, Dijon dressing
Wild mushroom & sherry fricassée, on brioche  V
Five spiced crispy whitebait, sweet & sour dip

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Roast Norfolk Bronze Turkey Breast, Fig & Walnut Stuffing
pig in a blanket, chestnuts, roast potatoes & parsnips, Brussels sprouts, sticky red cabbage, carrot & swede crush, cranberry & port sauce

Pan Fried Sea Bass Fillets
saffron & mussel sauce, Lyonnaise potatoes, sautéed kale

Chestnut, Cashew & Freekeh Wellington  V
roast potatoes & parsnips, Brussels sprouts, sticky red cabbage, carrot & swede crush, cranberry & port sauce

Slow Roast Beef Brisket
Yorkshire pudding, wholegrain mustard mash, braised onion, medley of sautéed greens, red wine gravy

Admiral’s Pie
prawns, cod, smoked haddock & salmon, creamy mashed potato topping with Cheddar glaze

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Matured Christmas pudding, brandy custard  V
Eggnog crème brûlée, vanilla shortbread  V
Triple chocolate cheesecake  V
Poached quince tart tatin, mulled wine ice cream  V
Wensleydale, Shropshire Blue, crackers, celery, onion jam  V