



# Christmas Menu 2023

## 3 COURSES £36

**Our 2023 Brasserie Christmas menu is now available to book,**  
for Friday & Saturday evenings in December, & Christmas Eve.  
There will be a DJ playing these nights in The Café Bar from 9.30pm.

Booking is essential and a deposit of £10 per person is required to confirm the booking.

All bookings will be required to pre-order, by December.

Most dietary requirements can be catered for on request.

**For booking enquiries please email**  
**[manager@alexbrasserie.co.uk](mailto:manager@alexbrasserie.co.uk) or**  
**speak to Dom or Jamie on 01394 288000**

Bill payment on the night will be by credit, debit or Yeo Group gift card please.  
A discretionary 12.5% service charge will be applied to bills, which will all be shared between service & kitchen staff.



## Starters

**Cream of white onion & Aspalls cyder soup V**  
black pepper croutons

**Sticky beef skewer**  
sesame dressed peanut, cucumber & beansprout salad

**Smoked haddock fishcake**  
Gruyère glaze, dressed watercress

**Pork rillettes**  
raisin, apple & shallot chutney, granary toast

**Whipped Somerset Brie croûtes V**  
salt roasted beetroot & hazelnut salad

## Mains

**Roast Norfolk bronze turkey breast, leek & bacon stuffing**  
pig in a blanket, roast potatoes & parsnips, Brussel sprouts with chestnuts, carrot & swede mash, spiced red cabbage, tenderstem broccoli, cranberry sauce, gravy

**Mushroom, chestnut & spinach Wellington V**  
roast potatoes & parsnips, Brussels sprouts, carrot & swede mash, spiced red cabbage, tenderstem broccoli, cranberry sauce, gravy

**Roast loin of hake, brioche & hazelnut crumb**  
dauphinoise potatoes, curried cauliflower, roast tomatoes & sugar snap peas

**Slow roast Gressingham duck leg**  
creamy mashed potatoes, braised Puy lentils with mushrooms, bacon & onions, spiced red cabbage, tenderstem broccoli & red wine jus

**Norfolk crab & spring onion risotto**  
with celeriac remoulade & parsnip crisps

## Desserts

**Matured Christmas pudding**  
brandy custard

**Chocolate roulade**  
garnished with fresh redcurrants

**Mango & passion fruit sundae**  
ginger cookie

**Toffee cheesecake**  
candied pecans & salted caramel sauce

**Somerset Brie & Isle of Mull Cheddar**  
crackers, celery & apple chutney