



New Year's Eve 2023

Prosecco apéritif

Three courses

Tea or coffee

~ ~ ~ £45 ~ ~ ~

DJ and dancing in The Café Bar from 9:30pm

**Booking is essential. Please email
manager@alexbrasserie.co.uk or
speak to Dom or Sue 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;
all 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

Pork rillettes

raisin, apple & shallot chutney, granary toast

Whipped Somerset Brie croûte V

salt roasted beetroot & hazelnut salad

Mains

Roast corn fed chicken breast

Garlic crushed roast potatoes, glazed carrots, spiced red cabbage, tenderstem broccoli, white wine jus

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

celeriac remoulade, parsnip crisps

10oz Sirloin steak (£5 supplement)

garlic mushrooms, roast tomato, triple cooked chips

Desserts

Crêpes Suzette

vanilla ice cream

Chocolate Roulade

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