



# Christmas Menu 2024

3 courses £38

**Our 2024 Brasserie Christmas menu is available to book,**  
for Friday & Saturday evenings in December, & Christmas Eve.

There will be a DJ playing on Friday & Saturday nights  
in The Café Bar from 9.30pm.

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

All bookings will be required to pre-order.

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 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, which will all be  
shared between the team.



## The Alex Brasserie Christmas Menu 2024

**Curried butternut soup**, apple crisps, rosemary croûte

**Hot smoked salmon & striped beetroot salad**, horseradish dressing

**Ham hock & Isle of Mull Cheddar croquettes**, cranberry & port compote

**Goat's cheese, mulled pear & walnut sourdough tartine**, balsamic glaze

**5 spiced roast duck**, cucumber salad, oyster sauce, crispy noodles

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**Roast Norfolk Bronze turkey breast, pork, apricot & smoky freekeh stuffing**

pig in a blanket, roast potatoes, honey glazed carrots & parsnips,

balsamic roast sprouts & chestnuts, mulled red cabbage,

creamed spinach, cranberry sauce, gravy

**Monkfish & king prawn brochette**

lemongrass fragrant rice, stir fried pak choi & baby corn,

coconut, ginger & spring onion broth

**Braised beef & ale Yorkie**

slow braised beef & shallots, tenderstem broccoli,

glazed carrots & gravy, served in a large Yorkshire pudding

**Pan fried cod fillet**

Parmentier potatoes, tenderstem broccoli,

roast cherry tomatoes, white wine, fresh herb & butter sauce

**Wild mushroom & caramelised shallot Wellington V**

roast potatoes, honey glazed carrots & parsnips,

balsamic roast sprouts & chestnuts, mulled red cabbage,

creamed spinach, cranberry sauce, gravy

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**Matured Christmas pudding**, brandy custard

**Dark chocolate fondant**, white chocolate sauce

**Morello cherry & kirsch trifle**, Chantilly, chocolate shavings

**Glazed lemon tart**, minted crème fraîche, candied almonds

**Somerset Brie & Isle of Mull Cheddar**, crackers, celery, red onion jam