



# New Year's Eve Menu 2024

3 course dinner £40

DJ & 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**

## New Year's Eve Cocktails

### **SPARKLING PUNCH £9**

Cointreau, ginger ale, pineapple juice, blackberry syrup

### **FRENCH 75 £9**

Gordon's gin, lemon juice, sweetened and topped with Prosecco

### **KIR ROYAL £9**

Prosecco, crème de cassis

### **ESPRESSO MARTINI £9**

Plenty of vodka & Tia Maria, shot of espresso, shaken over ice

### **VESPER £9**

Gordon's gin, vodka, Lillet Blanc

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.

## Starters

**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

## Mains

### **Roast cornfed chicken breast**

crushed roast potatoes, honey glazed carrots & parsnips,  
mulled red cabbage, creamed spinach, white wine jus

### **10oz rump steak**

chips, tenderstem broccoli, roast cherry tomatoes, peppercorn sauce  
*£5 supplement*

### **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,  
mulled red cabbage, creamed spinach, gravy

## Desserts

**Crepes Suzette**, vanilla ice cream

**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