

# THE ALEX *Brasserie*

**- NEW YEAR'S EVE MENU 2025 -**  
**3 COURSE DINNER £40**

**See in the New Year at The Alex!**

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

**Booking is essential**

A £10 non-refundable deposit per person  
is required to confirm your booking.

Pre-orders are required for all bookings.

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

Payment on the night can be made by credit card, debit card, or  
Yeo Group gift card. A discretionary 12.5% service charge will be  
added to your bill and shared equally among our team.



TheAlexCafeBarBrasserie



@alex\_cafe\_bar\_brasserie

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**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 cornfed chicken breast**

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

**10oz rump steak**

peppercorn sauce, roast cherry tomatoes, tenderstem broccoli, chips  
(£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

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**Crêpes Suzette**, vanilla ice cream

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

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

**Dark chocolate fondant**, white chocolate sauce

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