



# **NEW YEAR MENU**



**JOIN US AT 7PM TO BRING IN &  
CELEBRATE THE NEW YEAR 2022  
AT THE BRASSERIE @ NO.5**

**OUR ALL-INCLUSIVE TABLE D'HOTE MENU INCLUDES  
OUR FOUR-COURSE DINING EXPERIENCE AND  
INCLUDES A ½ BOTTLE OF HOUSE RED OR WHITE  
WINE AND A SPARKLING GLASS OF PROSECCO OR  
BUCKS FIZZ, COFFEE & MINTS.**

**LIVE MUSIC BY DJ DAN 8PM TILL MIDNIGHT**

**WWW.THEBRASSERIENO5.CO.UK**





# NEW YEAR MENU



**Welcome to the Brasserie @ No.5**  
Glass of Prosecco or Bucks Fizz on arrival

**OPEN FROM**  
7PM TO 12:30AM

**£60.00**  
PER HEAD

## TO START

### FESTIVE PLATTER - MEAT, FISH & CHEESE ANTIPASTO COMBO

Smoked salmon, Chicken liver parfait, Cornish crab bruschetta, succulent King Prawns, Smoked Mackerel Pate, Bresaola, Parma Ham, cheese selection & Focaccia bread accompanied with a selection of olives and festive dips.

## ENTREMETS

### NO.5'S CHAMPAGNE SORBET

## MAIN COURSE

### COTE DE BOEUF, SERVED BEARNAISE SAUCE

16 oz / 32oz (serves 2) of prime rib eye steak, served with Bearnaise Sauce, accompanied with traditionally roasted potatoes and a melody of roasted seasonal vegetables

**OR**

### SLOW ROASTED DUCK MARINADED IN SEASONAL SPICES WITH AN APPLE & CIDER DRIZZLE

½ or whole (serves 2) roasted duck marinated in seasonal spices, served with a festive cider drizzle, accompanied with traditionally roasted potatoes and a melody of roasted seasonal vegetables

**OR**

### VEGETABLE WELLINGTON, SERVED WITH A COGNAC SAUCE

A delicious combination of seasonal vegetables, sweet potato, chestnuts, mushrooms and garlic encased in a buttery flaky puff pastry, accompanied with traditionally roasted potatoes and a melody of roasted seasonal vegetables

## DESSERT

### DRAMBUIE CRÈME BRULEE

Luscious traditional Crème Brulee with a good measure of Drambuie, served with a spiced orange compote and buttered flapjack.

**OR**

### SELECTION OF ICE-CREAM AND FESTIVE FRUITS



## COFFEE & MINTS