



JOIN US AT THE
MOST
WONDERFUL TIME
OF THE YEAR.

FEATURING
A LA CARTE,
MARKET AND
FESTIVE MENUS

Christmas wreath workshop 19th November

Join us as we welcome Rhubarb Flower studio to No 5 once again for their Christmas wreath workshop in November

The event will provide everything you'll need to craft a beautiful natural wreath, using spruce, mixed foliage, fruits and finishing with a stunning bow.

Seasonal refreshments & treats are included in the ticket price & the bar will be open to keep your creative juices flowing along with some festive cheese & charcuterie boards to purchase additionally.

To register your interest, drop us a message and full details will be given.



Festive party menu

3 courses £38

available from Nov 18th - Dec 23rd

To start:

Wild Mushrooms - *parsley, garlic, cream, on toasted artisan bread, drizzled with truffle oil (v) (gfo)*

Melon & Parma ham - *two delicate flavours, sweet & smoky with rocket leaves (gf)*

Roasted Winter vegetable soup - *served with croutons (vg) (gfo)*

pigs in blankets - *served with a sticky honey maple glaze*

Main Course:

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Mushroom, chestnut & cranberry Wellington (vg)

covered with puff pastry, new potato, red cabbage, broccoli stems & vegan gravy

Chicken supreme

Garlic & thyme roasted chicken, creamy mashed potatoes, carrots & broccoli stems

Salmon fillet

white wine cream sauce, pan roasted baby potatoes, broccoli stems & savoy cabbage

Beef Bourguignon

chive mashed potatoes & vegetable medley

Dessert:

Warm chocolate orange fondant - *Cointreau cream*

Sticky toffee & date pudding - *with hot custard & toffee sauce*

Sorbet - *3 scoops of lemon, raspberry or Mango (vg)*

Baileys cheesecake - *(gf) upgrade to include a baby Guinness for £2*

(VA) vegetarian adaptable (V) vegetarian (VG) vegan (GF) gluten free (GFA) gluten free adaptable



Christmas Eve

"The night before Christmas" afternoon tea

11:30 am - 3:30 pm

(last sitting 2:00 pm)

Join Us at No. 5 for an Afternoon of carols, cocktails and sweet & savoury treats

Includes

A variety of sandwiches with fresh, seasonal ingredients and savoury bites to excite your taste buds.

Light Sponges and Festive goodies perfect for the season.

A Choice of Tea and Coffee

Share this experience with a friend or loved one for £50.

Upgrade Option: Add festive fizz or mulled wine for an extra £7 per person.

Please inform us of any dietary requirements in advance.
Dairy free - gluten free - vegetarian/vegan options available

No 5



RESTAURANT
& WINE BAR

Christmas Day menu

On arrival:

Welcome drink & canapés

To start:

Caramelised pears - stilton, walnuts & lightly dressed rocket (v)

Pan-seared scallops - in a lobster bisque

Smoked salmon & King prawn - in a lettuce leaf cup, with Marie rosé sauce & drizzled with lemon oil (gf)

Roasted Winter vegetable soup - served with croutons (v) (vga) (gfa)

Main Course:

Roast beef - Yorkshire pudding

Roast Turkey - pigs in blankets

*All main courses are served with roasted potatoes, honey-glazed carrots & parsnips, Christmas trimmings & pan
gravy*

*Chicken Ballotine - wrapped in streaky bacon with a mushroom, onion & tarragon stuffing, served with potato
medley & honey-glazed carrots & parsnips*

Mushroom, chestnut & cranberry Wellington (vg)

covered with puff pastry, new potato, red cabbage, broccoli stems & vegan gravy

*Salmon en croûte - in a buttery pastry casing with a white wine & cream sauce with potatoes, honey-glazed
carrots & parsnips*

sides £5 each or 3 for £12 (serves 2)

Cauliflower & broccoli cheese

braised red cabbage

sprouts, chestnuts & pancetta

Dessert:

Clementine trifle - layers of clementine segments, cream, jelly, sponge fingers & custard

Chocolate Brownie - caramel sauce & clotted cream ice cream (gfa)

Traditional Christmas pudding - choice of brandy sauce or vanilla custard (gfa)

White chocolate mousse - coconut, Raffaello rocher

fancy one more course:

No 5 Cheese board: 3 x cheeses, crackers, fig chutney & grapes £15 pp supplement

To finish: Tea, Coffee

Boxing Day menu

Adults £70 under 12's £35 complete with Christmas crackers

Sittings from 12:00pm - 3:00pm

To start:

Chicken liver paté - toasted sourdough, fig chutney

Garlic mushrooms - parsley, garlic butter, cream, toasted sourdough

Traditional prawn cocktail - Marie-Rose sauce, crisp lettuce, brown bread (gfa)

Roasted Winter vegetable soup - served with croutons (v) (vga)

Main Course:

Maple glazed belly pork

dauphinoise potatoes, vegetables & a brandy apple gravy & crackling

Roast root vegetable pie (vg)

topped with a puff pastry lid, creamy mash potato or hand cut chips, broccoli stems & vegan gravy

Festive chicken

*free range chicken breast, stuffed with herbs, cheese, cranberry sauce & wrapped in streaky bacon
with mashed potatoes, honey carrots & parsnips*

Salmon en croûte

*Salmon en croûte - in a buttery pastry casing with a white wine & cream sauce with potatoes,
honey-glazed carrots & parsnips*

Dessert:

Clementine trifle - layers of clementine segments, cream, jelly, sponge fingers & custard

Chocolate Brownie - caramel sauce & clotted cream ice cream (gfa)

Traditional Christmas pudding - choice of brandy sauce or vanilla custard (gfa)

White chocolate mousse - coconut, Raffaello rocher

fancy one more course:

No 5 Cheese board: 3 x cheeses, crackers, fig chutney & grapes £15 pp supplement

Drinks package

Sip back & take away the stress by selecting a drinks package for your festivities. Our wine list spans the globe, delivering elegant whites, delicate rosés & juicy reds alongside a sparkling selection of Champagne, prosecco's and English wines.

Pre book only for bookings of 5 or more guests

Standard Wine package

Any combination of 3 bottles of our house wines £75

Pinot Grigio Rocca Estate £26.50 (v)

Merlot Vin de France £26.50 (v)

Pinot Grigio blush Rocca Estate £26.50 (v)

Premium Wine package £100

Any combination of 3 bottles of the wines below

Malbec Mendoza Argentina £36

Pinotage Noir Loire France £35

Sauvignon Blanc New Zealand £36

Deluxe Sparking package £60

Any combination of 2 bottles of the below

Casa Bottega vintage prosecco Italy £32

Casa Bottega Rosé prosecco Italy £32

Bottled beer package £50

10 x 330ml Peroni or Birra Moretti

Alcohol free package

We have 0% gins, wines, prosecco & beers available. Please get in touch to discuss your requirements.



Christmas 2025

Join us for the Festive season at No 5

Terms & Conditions:

Please call to check availability and make a provisional booking. 01777 711655
Your reservation will be finalised once we have received your deposit. Without a deposit, no booking will be held beyond this point. Additionally, please return the completed pre-orders no later than 7 days before your booking.

Pre order forms can be collected in person or can be emailed to you.

We regret to inform you that if your party size decreases (including no-shows), payments (including deposits) cannot be adjusted against any part of your event, such as food or beverages.

All deposits are non-refundable and non-transferable in case of cancellation or non-arrival.

Guests with special dietary needs should inform us at the time of booking, and this information must be clearly noted on the pre-order.

Last orders at the bar are at the management's discretion.

A deposit of £10.00 per person (£20.00 for Christmas Day) are required to guarantee Festive party Menus, Christmas Eve & Boxing Day reservations.

We will strive to accommodate special requests, although this cannot be guaranteed.

Any amendments must be submitted at least 48 hours before your arrival.

All bookings are subject to availability.