

No 5



RESTAURANT
& WINE BAR

Festive party set menu £45 per person

pre booking required. Complete with Christmas crackers

available from Nov 19th - Dec 28th (excluding 25th/26th December)

On arrival :

warm spiced mulled wine / house wine

To start:

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

Breaded brie wedges, cranberry sauce

Smoked salmon & prawns, micro salad, Marie-rose sauce

Soup of the day, served with a warm bread roll & Netherend butter (v)

Main Course:

*Roast Churchill free range Chicken breast, mushroom, garlic & white wine cream sauce,
served with mashed potatoes or hand cut chips*

Roasted Turkey breast, chipolatas wrapped in bacon & stuffing, roast potatoes, winter vegetables

Pork belly, fluffy leek mashed potatoes, red cabbage, pork & port gravy

*Broccoli & wensleydale extra mature cheddar pie / Yorkshire steak & Ale pie
served with creamy mashed potatoes, winter vegetables (v)*

Pan fried Salmon fillet, prawns, spinach, white wine, lemon & herb garlic butter, new potatoes

Dessert:

Chocolate orange brownie, clotted cream ice cream

Winter pavlova - meringue, Chantilly cream, dark fruits

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

Cheeseboard - fruit, celery, biscuits & homemade chutney

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

Christmas Day menu

5 course menu Adults £100 under 12's half price under 2's eat free

Complete with Christmas crackers

On arrival:

Mimosa

prosecco & orange juice / fruit juice

To start:

Brie, cranberry & prosciutto crostini, rocket & balsamic glaze (va)

Duck liver & clementine pâté, truffle oil, melba toast & homemade fig chutney (gfa)

King prawns, pan-fried in brandy & garlic butter (gf)

Leek & potato soup, served with a warm bread roll & Netherend butter (v)

Main Course:

Roast sirloin of beef, Yorkshire pudding, honey-roasted carrot & parsnip

Roasted turkey breast, chipolatas wrapped in bacon & stuffing

Roasted breast of duck, orange & Grand Marnier glaze, red cabbage (gf)

Salmon fillet, freshwater prawn & creamed spinach en crouete

Yorkshire broccoli & Wensleydale extra mature cheddar pie (v)

all served with roasted potatoes, Christmas trimmings & gravy

Dessert:

Chocolate mousse (vg) dark chocolate, coconut, syrup & peppermint

Black Forest fool - Christmas cake, black cherries, kirsch, cream & vanilla

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

Candy cane crème brûlée - vanilla cream, caramelised crushed peppermint canes

If you fancy - Cheese & port course: £10 pp supplement

To finish:

Tea, Coffee, mint chocolates

Boxing Day menu

Adults £50 under 12's £30
Complete with Christmas crackers

Welcome drink:

Mulled wine

To start:

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

Breaded brie wedges, cranberry sauce

Duck liver & clementine pâté, truffle oil, melba toast & homemade fig chutney (gfa)

Roasted Winter vegetable soup, served with a warm bread roll & Netherend butter (v)

Main Course:

Roast sirloin of beef, Yorkshire pudding, honey-roasted carrot & parsnip

Roasted turkey breast, chipolatas wrapped in bacon & stuffing

Both served with roasted potatoes, Christmas trimmings & gravy

Pan fried Salmon fillet, prawns, spinach, white wine, lemon & herb garlic butter, new potatoes

*Roasted butternut squash, stuffed with cous-cous, cranberries, Goats cheese, served with tomato
passata*

Dessert:

Chocolate orange brownie, clotted cream ice cream

Black Forest fool - Christmas cake, black cherries, kirsch, cream & vanilla

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

Cheeseboard - fruit, celery, biscuits & homemade chutney

To finish:

Tea, Coffee, mince pies/chocolates

New Year's Eve menu

Adults £75

On arrival:
glass of fizz
canapés

To start:

Garlic button mushrooms, parsley, garlic butter, cream, toasted sourdough
Smoked salmon, crevette & prawns, micro salad, Marie-rose sauce
Spiced butternut squash soup, served with a warm bread roll & Netherend butter (v)

Main Course:

Roast Churchill free-range chicken breast, mushroom, garlic & white wine cream sauce,
served with mashed potatoes or hand-cut chips
Roasted turkey breast, chipolatas wrapped in bacon & stuffing, roast potatoes
Roast sirloin of beef, Yorkshire pudding, honey-roasted carrot & parsnip
Pork belly, fluffy mashed potatoes, red cabbage, pork & port gravy
Broccoli & Wensleydale extra mature cheddar pie, creamy mashed potatoes (v)

All served with seasonal trimmings and winter vegetable selection.

Assiette of desserts:
selection of miniature desserts

Tea, coffee & chocolates

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

Christmas 2024

Join us for the Festive season at No 5

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-order for Christmas Day, Boxing Day & New Years Eve no later than December 1st.

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

Terms & Conditions:

Christmas reservations that are pre-ordered and pre-booked will include Christmas crackers. Festive menu pre - orders are required at least 7 days prior. 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.

The management reserves the right to change the menu based on availability.

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

A deposit of £10.00 per person (£20.00 for Christmas Day and New Year's Eve Dinner) is required to guarantee all reservations.

The final balance for bookings is due by December 1st. Any reservations made after this date will need to pay the full balance at the time of booking.

If the total payment is not received by December 1st (or upon booking if made after this date), the reservation will be considered cancelled.

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.