



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

FESTIVE MENU



An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. V = made with vegetarian ingredients, VE = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol. * = these dishes contain nuts and alcohol. All prices include VAT at the current rate. Licensing hours apply.



IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS

FESTIVE MENU

3 COURSES FOR £32

JOIN US SUNDAY TO TUESDAY,
12PM TO 5PM FOR OUR EARLY WEEK OFFER:
3 COURSES • £27 | 2 COURSES • £23

STARTERS

ROAST PARSNIP & APPLE SOUP (V)
Parsnip crisps, crispy sprouts

NORTH ATLANTIC PRAWN COCKTAIL
Classic cocktail sauce, buttered sourdough

SHALLOT, ONION & ARMAGNAC TATIN (VE)
Warm green bean salad, rocket & walnut pesto

DUCK LIVER PARFAIT
Cherry sauce, spiced cranberry & orange toast

SEVERN & WYE VALLEY SMOKED SALMON
Beetroot, horseradish crème fraîche,
orange vinaigrette, dark rye

MAINS

All dishes are served with mulled wine braised red cabbage and shaved brussel sprouts with chestnuts

ROAST BREAST OF TURKEY
Chestnut & cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, red wine jus

BRAISED BLADE OF BEEF ^
Bubble & squeak, forestiere sauce, horseradish crème fraîche, crispy onions

FILLET OF SALMON
Lime & pistachio crust, crushed heritage potatoes, garlic butter, samphire, lobster & Champagne sauce

SLOW-COOKED BELLY OF PORK
Sage mash, festive spices, Bramley apple butter, crackling, red wine jus

CRANBERRY & MIXED NUT ROAST (V)
Garlic & thyme roast potatoes, maple roast carrots & parsnips, onion gravy
Please ask if you would prefer this dish to be vegan

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)
Vanilla bean custard, brandy butter

SALTED CARAMEL PROFITEROLES (V)
Devon cream toffee sauce, raspberry & pistachio

DARK CHOCOLATE TORTE (V)
Brandy snap basket, vanilla ice cream

BISCOFF CHEESECAKE (VE)
Red berries

ST CLEMENT'S POSSET (V)
Candied orange peel, lemon biscuits

TO FINISH

BRITISH CHEESEBOARD (V) (£5 supplement per person)
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,
Cornish Blue, sourdough crisps, Stokes red onion marmalade, roast figs, celery

AVAILABLE FROM 12TH NOVEMBER
TO 30TH DECEMBER,
EXCLUDING CHRISTMAS DAY
AND BOXING DAY.

(V) = vegetarian; (VE) = vegan. ^Contains alcohol. *Contains nuts and alcohol.

