



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 £34

JOIN US SUNDAY TO TUESDAY,  
12PM TO 5PM FOR OUR EARLY WEEK OFFER:  
3 COURSES • £29 | 2 COURSES • £25

### 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.

