



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

CHRISTMAS DAY 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.



EAT, DRINK AND BE MERRY

CHRISTMAS DAY MENU

5 COURSES FOR £80

STARTERS

PUMPKIN & CHESTNUT SOUP (VE)

Sage, lemon & pumpkin seed pesto

PEAR & STILTON TART (V)

Cropwell Bishop Stilton, rum-soaked figs, rocket, walnuts

PARTRIDGE & PEAR TERRINE

Bramley apple butter, pickled mushrooms, sourdough crisps

SEVERN & WYE VALLEY SMOKED SALMON

Devon crab, avocado, dark rye, lime, parsley cress

PAN-SEARED SCALLOPS

Parsnip purée, hazelnut & orange beurre noisette, festive spices

MAINS

All served with garlic & thyme roast potatoes, mulled wine braised red cabbage, shaved brussel sprouts with chestnuts, maple roast carrots and parsnips

ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, red wine jus

BEEF WELLINGTON

Seared beef fillet wrapped in mushrooms, pancakes and puff pastry, red wine jus

PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON^ (VE)

Sautéed beech mushrooms, onion gravy

ROAST LOIN OF VENISON

Celeriac purée, pumpkin gnocchi, redcurrants, red wine jus

ROAST HALIBUT

Charred leeks, pulled mushrooms, hazelnut vinaigrette

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Vanilla bean custard, brandy butter

WHITE CHOCOLATE SNOWBALL MOUSE (V)

Cherries, amaretto crumb, raspberry & pistachio

APPLE & BLACKCURRANT CRUMBLE (VE)

Vegan vanilla "ice cream"

CHOCOLATE TRIO (V)

Chocolate torte, chocolate & raspberry yule log, double chocolate ice cream

PASSION FRUIT, MANGO & RASPBERRY ETON MESS (V)

Passion fruit caramel

FOR THE TABLE

BRITISH CHEESEBOARD (V)

Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese, Cornish Blue, sourdough crisps, Stokes red onion marmalade, rum-soaked figs, celery

TO FINISH

Coffee, loose leaf tea, truffles, mince pies* (V)

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

