



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 £85

## 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.

