



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

BOXING 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.



'TIS THE SEASON TO TREAT YOURSELF
BOXING DAY MENU
3 COURSES FOR £32

STARTERS

PUMPKIN & CHESTNUT SOUP (VE)
Sage, lemon & pumpkin seed pesto

NORTH ATLANTIC PRAWN COCKTAIL
Classic cocktail sauce, buttered sourdough

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

SALMON, HORSERADISH & SPINACH FISHCAKE
Caper & egg mayonnaise, rocket

DUCK LIVER PARFAIT
Cherry sauce, spiced cranberry & orange toast

MAINS

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

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

BUTTERNUT SQUASH & BEETROOT RISOTTO (VE)
Beetroot crisps, fried sage, pea shoots

8oz SIRLOIN STEAK^
(£5 supplement)
Dauphinoise potatoes, Bordelaise sauce, lightly dressed watercress

FILLET OF SEA BASS
Crab bon bons, chargrilled broccoli, lobster & Champagne sauce

DESSERTS

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

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

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

FRESH BERRIES (VE)
Strawberries, raspberries & blueberries, raspberry sorbet

APPLE & BLACKCURRANT CRUMBLE (V)
Vanilla bean custard

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

