



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 £37

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

