



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

NEW YEAR'S EVE 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.



FOR AULD LANG SYNE
NEW YEAR'S EVE MENU

5 COURSES FOR £55
INCLUDING A CLASSIC BELLINI

STARTERS

TOMATO & THYME SOUP (VE)
Rustic bread

PAN-SEARED SCALLOPS
Rhubarb, smoked pancetta, pea shoots

SEVERN & WYE VALLEY SMOKED SALMON
Pickled fennel, orange dressing, dark rye crisps

PEAR & STILTON TART (V)
Cropwell Bishop Stilton, rum-soaked figs, rocket, walnuts

GRESSINGHAM SMOKED DUCK BREAST
Wheatberry, apple & cranberry salad, beetroot, nasturtium, charred shallot, hazelnut vinaigrette

MAINS

28 DAY AGED SIRLOIN STEAK ^
Confit tomatoes, roast mushrooms, Béarnaise sauce, fries

PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON (VE)
Heritage potatoes, sautéed beech mushrooms, green beans, onion gravy

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

SLOW-COOKED SALTED PORK BELLY
Fondant potato, buttered green beans, crackling, red wine jus

DUO OF VENISON
Pan-fried loin and mini venison pie, celeriac mash, poached pear, herb crumb

GARLIC, LEMON & THYME CHICKEN BREAST IN PANCETTA ^
Bordelaise sauce, fries, lightly dressed watercress

DESSERTS

PASSION FRUIT, MANGO & RASPBERRY ETON MESS (V)
Passion fruit caramel

APPLE & BLACKCURRANT CRUMBLE (VE)
Vegan vanilla "ice cream"

APPLE TART FINE (V)
Ginger ice cream, spiced praline

WHITE CHOCOLATE SNOWBALL MOUSSE (V)
Cherries, amaretto crumb, raspberry & pistachio

CHOCOLATE TRIO (V)
Chocolate torte, chocolate & raspberry yule log, double chocolate ice cream

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)

It's New Year's Eve, it's a new decade, it's a perfect Champagne occasion!

MOËT & CHANDON IMPÉRIAL ROSÉ
Intense, red berries, sophisticated (12%)
Glass • 12 Bottle • 65

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