



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.

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. 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.

^ = dish contain alcohol. * = dish contain nuts.



EAT, DRINK AND BE MERRY

CHRISTMAS DAY MENU

5 COURSES FOR £90

STARTERS

JERUSALEM ARTICHOKE SOUP (V)

Jerusalem artichoke crisps, truffle crème fraîche, porcini powder

SHALLOT TART TATIN ^*(V)

Rocket, walnut, figs

Please ask if you would prefer this dish to be vegan

PARTRIDGE & PEAR TERRINE

Bramley apple butter, pickled mushrooms, sourdough crisps

SMOKED SALMON

Devon crab beignet, brown crab mayonnaise, pickled fennel, dark rye, cucumber, micro parsley

PAN-SEARED SCALLOPS

Butternut squash purée, sautéed sprouts, apple, chestnuts, crispy pancetta

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

RACK OF LAMB

Butternut squash fondant, red cabbage purée, pickled blackberries

PAN ROASTED SEA TROUT ^

Pommes Anna, celeriac purée, samphire, brown shrimp, chargrilled cucumber, white wine & lobster sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING*(V)

Vanilla bean custard, brandy butter

CHOCOLATE BAUBLE

Red velvet cake, vanilla crème, raspberries, redcurrants, hot toffee sauce

APPLE, RASPBERRY & GINGER CRUMBLE (VE)

Vanilla ice cream alternative

CHOCOLATE TRIO*(V)

Chocolate torte, salted caramel profiteroles, double chocolate ice cream in home-baked brandy snap basket, chocolate & pistachio shard

PASSION FRUIT, MANGO & RASPBERRY ETON MESS (V)

Passion fruit caramel

FOR THE TABLE

SELECTION OF BRITISH CHEESES (V)

Shirevale Wensleydale & Cranberry, Sandham Lancashire, Norfolk Mardler 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. ^Dish contains alcohol. *Dish contains nuts.

