



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.

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.



'TIS THE SEASON TO TREAT YOURSELF
BOXING DAY MENU
3 COURSES FOR £38

STARTERS

JERUSALEM ARTICHOKE SOUP (V)

Jerusalem artichoke crisps, truffle crème fraîche, porcini powder

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, buttered sourdough

SHALLOT, ONION & ARMAGNAC TATIN^*(VE)

Warm green bean salad, rocket & walnut pesto

SMOKED SALMON

Pickled fennel, orange dressing, dark rye crisps

DUCK LIVER PARFAIT^*

Bramley apple purée, hazelnut praline, pickled blackberries

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

Grain mustard mash, baby fennel, cavolo nero, crackling, orange sauce

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^

Celeriac purée, winter greens, crab beignets, white wine & lobster sauce, parsley crumb

DESSERTS

TRADITIONAL CHRISTMAS PUDDING^*(V)

Vanilla bean custard, brandy butter

DARK CHOCOLATE TORTE (V)

Brandy snap basket, vanilla ice cream

LEMON POSSET (V)

Candied lemon peel, macerated blueberries, home-baked biscuits

VEGAN CARAMEL BISCUIT CHEESECAKE (VE)

A creamy coconut-based alternative to cheese topping, on a cinnamon biscuit base

APPLE & RASPBERRY CRUMBLE (V)

Vanilla bean custard

TO FINISH

SELECTION OF BRITISH CHEESES (V) (£5 supplement per person)

Shirevale Wensleydale & Cranberry, Sandham Lancashire, Norfolk Mardler goats cheese, Cornish Blue, sourdough crisps, Stokes red onion marmalade, roast figs, celery

