



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.

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.



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
Parsnip purée, spiced orange beurre noisette, micro parsley

SMOKED SALMON
Pickled fennel, orange dressing, dark rye crisps

SHALLOT, ONION & ARMAGNAC TATIN^ * (V)
Roquette, walnut and figs

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

SLOW-COOKED SALTED PORK BELLY
Grain mustard mash, baby fennel, cavolo nero, crackling, orange sauce

RACK OF LAMB
Butternut squash fondant, red cabbage purée, pickled blackberries

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

DESSERTS

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

APPLE, RASPBERRY & GINGER CRUMBLE (V)
Vanilla ice cream.
Please ask if you would prefer this dish to be vegan

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

CHOCOLATE BAUBLE (V)
Red velvet cake, vanilla crème, raspberries, redcurrants, hot toffee sauce

CHOCOLATE TRIO (V)
Chocolate torte, salted caramel profiteroles, double chocolate ice cream in homebaked brandy snap basket, chocolate & pistachio shard

FOR THE TABLE

BRITISH CHEESE PLATE (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)

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

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