



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 £60  
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 • 12.95 Bottle • 70

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