



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

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 cross contamination 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.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. * = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.

CHRISTMAS DAY MENU

Hors D'oeuvres: Salmon rilette on rye; Duck parfait & candied orange crostini; Exotic mushroom crostini (v)

STARTERS

Pan-Seared Scallops & Brown Shrimp Lemon butter, samphire

Burrata, Orange & Fennel Salad (v) Caramelised blood orange dressing, candied seeds

Traditional Oak-Smoked Salmon Horseradish crème fraîche, lilliput capers, rye bread

Duo Of Duck Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing

Roast Butternut Squash Soup (ve) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil

MAINS

Served with garlic & thyme roast potatoes (ve), shaved Brussels sprouts with chestnuts (ve), maple roast carrots and parsnips (ve) and braised red cabbage (ve)

Browns Festive Turkey Cranberry stuffing, pigs in blankets, red wine jus

Beef Wellington Seared beef fillet wrapped in mushrooms, pancakes & puff pastry, red wine jus, beef dripping crumb

Mint-Crusted Rack Of Lamb Potato terrine, roast pumpkin, white onion & cider purée, cavolo nero, parsnip crisps

Pan-Roasted Halibut With Clams & Brown Butter Celeriac, samphire, Pommes Anna

Portobello Mushroom, Chestnut, Spinach & Lentil Wellington (ve) Onion gravy

DESSERTS

Christmas Trio (v) Mince pie crème brûlée, Christmas cake, Lemon meringue tart with candied orange
Caramelised Pineapple, Mango & Passion Fruit Mess (v) Broken meringue, double cream, fresh mint

Christmas Pudding (v) Vanilla bean custard, brandy butter

Apple & Plum Crumble (v) Ginger ice cream (*vegan option available*)

Chocolate Trio (v) Black Forest chocolate pot, Chocolate torte, Double chocolate ice cream in home-baked brandy snap

Coffee, Tea, Truffles And Mince Pies (v) to finish

Add a British Cheese Board (v) for 5 per person

• 105 PER PERSON