

An
— UNMISTAKABLY —
BROWNS
— CHRISTMAS —



BRUNCH | LUNCH | AFTERNOON TEA
DINNER | PARTIES | COCKTAILS

CHRISTMAS TIME WELL SPENT

Make your Christmas extra special at Browns Brasserie & Bar. You'll be greeted with all our usual refinements – with added festive sparkle – done in our own unique way. From our specially created dishes made using fresh, seasonal ingredients, to our expertly mixed cocktails overflowing with Christmas cheer, all served in a buzzing atmosphere.

Bring everyone together and let us make this wonderful time of the year that extra bit special for you all – in a way only we can.

BOOK A TABLE TODAY

To find out more about what you can enjoy at Browns this Christmas, please ask a team member or visit browns-restaurants.co.uk/christmas



IT'S BEGINNING TO LOOK
A LOT LIKE CHRISTMAS

FESTIVE MENU

3 COURSES FOR £31.95

JOIN US SUNDAY TO WEDNESDAY 12PM TO 5PM

FOR OUR EARLY WEEK PRICE:

2 COURSES £22.95 | 3 COURSES £26.95



STARTERS

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, buttered sourdough

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, crostini

ROAST SQUASH SALAD (VE)

Braised red cabbage purée, baby watercress, savoury granola

DUCK LIVER PARFAIT

Sour cherry & sloe gin chutney, walnut & raisin toast

MAINS

All our festive mains are served with mulled wine braised red cabbage and shaved brussel sprouts with smoked pancetta & chestnuts

ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

SLOW-COOKED BELLY OF PORK

Sage mash, festive spices, Bramley apple butter, crackling, red wine gravy

FILLET OF SALMON

Lemon & dill mash, shellfish, lobster & Champagne sauce

BRAISED BLADE OF BEEF[^]

Bubble & squeak, forestiere sauce, horseradish crème fraîche

CRANBERRY, WALNUT & ALMOND ROAST (VE)

Roast potatoes, thyme roasted carrots & parsnips, onion gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

DARK CHOCOLATE TORTE (V)

Ginger ice cream, brandy snap & raspberry coulis

LEMON POSSET

Raspberry meringue, shortbread biscuits

TO FINISH

SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts

AVAILABLE FROM 12TH NOVEMBER TO 30TH DECEMBER 2018.
EXCLUDING CHRISTMAS DAY AND BOXING DAY

(V) = vegetarian; (VE) = vegan. [^]Contains alcohol. *Contains nuts and alcohol.



'TIS THE SEASON TO TREAT YOURSELF

CHRISTMAS DAY MENU

ENJOY 5 COURSES FOR £74.95

STARTERS

HONEY-ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

SEVERN & WYE VALLEY SMOKED SALMON

Devon crab, horseradish crème fraîche, toasted sourdough

BETROOT, PORCINI & RED WINE CRUMBLE (V)

Whipped goat's cheese, savoury granola

PAN-SEARED SCALLOPS

Cauliflower purée, pickled cauliflower, festive spices

PARTRIDGE & PEAR TERRINE

Rum-soaked baby figs, Bramley apple butter, sourdough crisps

MAINS

All of our mains are served with goose fat roast potatoes, mulled wine braised red cabbage, shaved brussel sprouts with smoked pancetta & chestnuts and honey & thyme roasted carrots and parsnips

ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, red wine gravy

PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON^ (V)

Sautéed beech mushrooms, onion gravy

WHOLE LEMON SOLE

Devon crab, clam & parsley butter, lightly-dressed watercress

ROAST LOIN OF VENISON^

Caramelised shallot purée, heritage baby carrots, redcurrant jus

BEEF WELLINGTON

Seared beef fillet wrapped in mushrooms, pancakes & puff pastry with red wine gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

APPLE & CHERRY CRUMBLE (V)

Vanilla bean custard

CHOCOLATE & HAZELNUT DUO (V)

Chocolate truffle torte, hazelnut ice cream, hot caramel sauce, praline

LEMON, RASPBERRY & AMARETTI TRIFLE

Raspberry & white chocolate meringue

BRITISH CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar, red onion marmalade, crostini

TO FINISH

Coffee, truffles* & mini mince pie

CHILDREN'S CHRISTMAS DAY MENU AVAILABLE £29.95

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EAT DRINK AND BE MERRY

BOXING DAY MENU

3 COURSES FOR £31.95



STARTERS

HONEY-ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

DUCK LIVER PARFAIT

Sour cherry & sloe gin chutney, walnut & raisin toast

PRAWN COCKTAIL

Classic cocktail sauce, buttered sourdough

BETROOT, PORCINI & RED WINE CRUMBLE (V)

Whipped goat's cheese, savoury granola

SALMON, HORSERADISH & SPINACH FISHPASTE

Caper & egg mayonnaise, rocket

MAINS

ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

CHICKEN & HAM PIE

Crisp puff pastry, buttered mash

FILLETS OF SEA BASS

Lemon & dill mash, shellfish, lobster & Champagne sauce

SLOW-COOKED BELLY OF PORK

Sage mash, festive spices, Bramley apple butter, crackling, red wine gravy

8oz SIRLOIN STEAK

£5 supplement

Dauphinoise, lightly-dressed watercress, Bordelaise sauce

CORONATION CAULIFLOWER (VE)

Saag aloo, coconut raita, mango, toasted almonds, broccoli shoots, beluga lentils, curry oil

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

FRESH BERRIES (VE)

Strawberries, raspberries & blueberries topped with raspberry sorbet

SALTED CARAMEL CHOCOLATE POT (V)

Whipped cream, shortbread biscuit

BAKEWELL CRUMBLE (V)

Ginger ice cream

TO FINISH

SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts



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FOR AULD LANG SYNE
**NEW YEAR'S EVE
 MENU**

5 COURSES FOR £44.95
 INCLUDING A CLASSIC BELLINI

CANAPÉS ON ARRIVAL

Devon crab on toast, duck parfait & red onion marmalade on brioche,
 whipped goat's cheese & cherry tomato crostini

STARTERS

**RED KING EDWARD POTATO &
 WATERCRESS SOUP (V)**

Warm sourdough

PAN-SEARED SCALLOPS & RASPBERRIES

Black pudding, raspberry vinaigrette

PRAWN & CRAB COCKTAIL

Buttered sourdough

**BEETROOT, PORCINI
 & RED WINE CRUMBLE (V)**

Whipped goat's cheese, savoury granola

SMOKED DUCK SALAD

Wheatberries, beetroot, rocket, horseradish crème fraîche

MAINS

28 DAY AGED SIRLOIN STEAK

Lightly-dressed watercress, fries

HERITAGE TOMATO TART (V)

Caramelised goat's cheese, courgette & basil salad

FILLETS OF SEA BASS

Lemon & dill mash, asparagus, shellfish, lobster &
 Champagne sauce

SLOW-COOKED SALTED PORK BELLY

Fondant potato, buttered green beans,
 crackling, red wine gravy

ROAST RACK OF LAMB

Dauphinoise, caramelised shallot purée,
 heritage baby carrots, redcurrant jus

DESSERTS

PEACH MELBA

Peach, raspberries, vanilla ice cream, meringue

**APPLE, STRAWBERRY
 & PROSECCO CRUMBLE (V)**

Granola, ginger ice cream

CHOCOLATE & HAZELNUT DUO (V)

Chocolate truffle torte, hazelnut ice cream,
 hot caramel sauce, praline

**BLACK CHERRY & AMARETTO
 TART TATIN (V)**

Hazelnut ice cream

BRITISH CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar, red onion marmalade, crostini



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WE'RE HAVING A
 WONDERFUL CHRISTMAS TIME

FESTIVE AFTERNOON TEA

£19.50 PER PERSON
 MINIMUM 2 PEOPLE

AVAILABLE 3PM TO 5.30PM



Enjoy our traditional afternoon tea
 with an exciting festive twist.

Featuring a selection of savoury delights, home-baked
 buttermilk scones and festive mini desserts
 with tea or coffee.

CHAMPAGNE AFTERNOON TEA

Browns festive afternoon tea plus a perfectly chilled glass
 of Moët & Chandon Impérial Champagne

£26.50 PER PERSON

WE WISH IT COULD BE CHRISTMAS EVERYDAY

PARTY PACKAGES

MINIMUM 10 PEOPLE
ONLY AVAILABLE IN THE BAR,
WHEN PRE-ORDERED

BUFFET MENU

£19.50 PER PERSON

CUMBERLAND PIGS IN BLANKETS AND CLEMENTINE & FIG STUFFING BALLS

Red onion marmalade

TURKEY & CRANBERRY BRIOCHE ROLLS

SEVERN & WYE SMOKED SALMON ON SOURDOUGH

CHEESEBURGER SLIDERS

LIGHTLY-DUSTED CALAMARI

Aioli

BEETROOT AND SMASHED AVOCADO HASH (V)

Straw fries

ARTICHOKE & WILD GARLIC HOUMOUS (VE)

Chicory, baby heritage carrots

ROAST BUTTERNUT SQUASH SALAD (VE)

Rocket, sprouting beans, savoury granola

SEASONED FRIES (V)

ADD THE BELOW DESSERTS TO YOUR
BUFFET FOR £4.95 PER PERSON

BELGIAN CHOCOLATE BROWNIES (V)

SALTED CARAMEL PROFITEROLES (V)

ELDERFLOWER & GIN POSSET (V)

Strawberry milkshake crumb

THE SPIRIT OF CHRISTMAS

PARTY PACKAGES

COMPLEMENT YOUR FESTIVE PARTY WITH OUR RANGE
OF DRINKS PACKAGES, EACH SUITABLE FOR 10 GUESTS.

CHAMPAGNE PACKAGE £300

5 x bottles of Veuve Clicquot Yellow Label (70cl)

SUPERIOR WINE PACKAGE £195

Any 5 bottles of the below wines:

Chardonnay (Journey's End)

Merlot (Eagle's Nest)

Rose de Léoube (Château Léoube)

PREMIUM WINE PACKAGE £160

Any 5 bottles of the below wines:

Chablis (Jean-Marc Brocard)

Malbec (Aguaribay)

Rosé (Angels and Cowboys)

WINE PACKAGE £105

Any 5 bottles of the below wines:

Pinot Grigio (Il Pallone)

Merlot (Tomorino)

Pinot Grigio Rosé (Il Pallone)

BEER PACKAGE £120

30 x bottles of Peroni Nastro Azzurro Piccola (250ml)

WATER £20

5 x large bottles of still or sparkling water (750ml)

'TIS THE SEASON TO TREAT YOURSELF

FESTIVE GLUTEN FREE MENU

3 COURSES FOR £31.95

JOIN US SUNDAY TO WEDNESDAY

12PM TO 5PM FOR OUR EARLY WEEK PRICE:

2 COURSES £22.95 | 3 COURSES £26.95

STARTERS

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

ASPARAGUS & SMOKED PANCETTA

Soft poached egg

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, toast

MAINS

All our festive mains are served with mulled wine braised red cabbage and shaved brussel sprouts with smoked pancetta & chestnuts

ROAST BREAST OF TURKEY

Goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

SLOW-COOKED BELLY OF PORK

Sage mash, festive spices, crackling, red wine gravy

BRAISED BLADE OF BEEF[^]

Bubble & squeak, forestiere sauce, horseradish crème fraîche

FILLET OF SALMON

Lemon & dill mash, shellfish, lobster & Champagne sauce

ROAST SQUASH SALAD (VE)

Braised red cabbage purée, baby watercress, sprouting beans

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

BAKEWELL CRUMBLE (V)

Flaked almonds, ginger ice cream

FRESH BERRIES (VE)

Strawberries, raspberries & blueberries topped with raspberry sorbet

TO FINISH

SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, toast, roast fig, celery, toasted walnuts

CHRISTMAS DAY GLUTEN FREE MENU

5 COURSES FOR £74.95

STARTERS

HONEY-ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

SEVERN & WYE VALLEY SMOKED SALMON

Devon crab, horseradish crème fraîche, toast

PAN-SEARED SCALLOPS

Cauliflower puree, pickled cauliflower, festive spices

ASPARAGUS & SMOKED PANCETTA

Soft poached egg

MAINS

All of our mains are served with goose fat roast potatoes, mulled wine braised red cabbage, shaved brussel sprouts with smoked pancetta & chestnuts and honey & thyme roasted carrots and parsnips

ROAST BREAST OF TURKEY

Red wine gravy

WHOLE LEMON SOLE

Devon crab, clam & parsley butter, lightly-dressed watercress

ROAST LOIN OF VENISON

Caramelised shallot purée, heritage baby carrots, redcurrant jus

ROAST SQUASH SALAD (VE)

Braised red cabbage puree, baby watercress, sprouting beans

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

BAKEWELL CRUMBLE (V)

Flaked almonds, ginger ice cream

FRESH BERRIES (VE)

Strawberries, raspberries & blueberries topped with raspberry sorbet

BRITISH CHEESEBOARD (V)

Somerset camembert, Isle of Man Cheddar, red onion marmalade, toast

TO FINISH

Coffee & truffles*



ENJOY CHRISTMAS AT BROWNS

Whether you are booking a festive meal with friends and family or looking to organise your festive party, there is no better place to make your Christmas extra special than here at Browns.

To book your table or enquire about an event visit

www.browns-restaurants.co.uk

or contact your local events manager (details below).



An
— UNMISTAKABLY —
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GIFT CARDS



Our new gift experiences – the perfect festive gift idea.

Treat someone special to something they will really savour this Christmas with a Browns gift experience.

Ask a member of our team today or purchase online at www.browns-restaurants.co.uk/giftcards



An optional service charge of 10% is added to all parties dining at Browns. 100% of this optional charge is shared fairly amongst the team. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. The information available is, to the best of our knowledge correct, however, this is subject to possible change between the time of advance booking and the time of dining. Please ask to see the allergen guide(s) at the time of your visit to check if there have been any changes that may affect you.