



A Fine  
Festive Season  
with Browns.

..... 2019 Menus .....

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

# 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 brasserie 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](https://browns-restaurants.co.uk/christmas)

*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.*

IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS

## FESTIVE MENU

3 COURSES FOR £37

### STARTERS

#### ROAST PARSNIP & APPLE SOUP (V)

Parsnip crisps, crispy sprouts

#### SHALLOT, ONION & ARMAGNAC TATIN (VE)

Warm green bean salad, rocket & walnut pesto

#### NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, buttered sourdough

#### DUCK LIVER PARFAIT

Cherry sauce, spiced cranberry & orange toast

#### SEVERN & WYE VALLEY SMOKED SALMON

Beetroot, horseradish crème fraîche, orange vinaigrette, dark rye

### MAINS

*All dishes are served with mulled wine braised red cabbage and shaved brussel sprouts with chestnuts*

#### ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, red wine jus

#### FILLET OF SALMON

Lime & pistachio crust, crushed heritage potatoes, garlic butter, samphire, lobster & Champagne sauce

#### BRAISED BLADE OF BEEF ^

Bubble & squeak, forestiere sauce, horseradish crème fraîche, crispy onions

#### SLOW-COOKED BELLY OF PORK

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

#### CRANBERRY & MIXED NUT ROAST (V)

Roast potatoes, maple roast carrots & parsnips, onion gravy  
*Please ask if you would prefer this dish to be vegan*

### DESSERTS

#### TRADITIONAL CHRISTMAS PUDDING\* (V)

Vanilla bean custard, brandy butter

#### DARK CHOCOLATE TORTE (V)

Brandy snap basket, vanilla ice cream

#### SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, raspberry & pistachio

#### BISCOFF CHEESECAKE (VE)

Red berries

#### ST CLEMENT'S POSSET (V)

Candied orange peel, lemon biscuits

### TO FINISH

#### BRITISH CHEESEBOARD (V) (£5 supplement per person)

Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese, Cornish Blue, sourdough crisps, Stokes red onion marmalade, roast figs, celery

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

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



EAT, DRINK AND BE MERRY

# CHRISTMAS DAY MENU

5 COURSES FOR £85

## STARTERS

**PUMPKIN & CHESTNUT SOUP** (VE)  
Sage, lemon & pumpkin seed pesto

**PARTRIDGE & PEAR TERRINE**  
Bramley apple butter, pickled mushrooms,  
sourdough crisps

**PEAR & STILTON TART** (V)  
Cropwell Bishop Stilton, balsamic roast figs,  
rocket, walnuts

**SEVERN & WYE VALLEY SMOKED SALMON**  
Devon crab, avocado, dark rye, lime, parsley cress

**PAN-SEARED SCALLOPS**  
Parsnip purée, hazelnut & orange beurre noisette,  
festive spices

## MAINS

*All served with garlic & thyme roast potatoes, mulled wine braised red cabbage,  
shaved brussel sprouts with chestnuts, maple roast carrots and parsnips*

**ROAST BREAST OF TURKEY**  
Chestnut & cranberry stuffing, pigs in blankets,  
red wine jus

**PORTOBELLO MUSHROOM, CHESTNUT,  
WALNUT & SPINACH WELLINGTON** (VE)  
Sautéed beech mushrooms, onion gravy

**BEEF WELLINGTON**  
Seared beef fillet wrapped in mushrooms,  
pancakes and puff pastry, red wine jus

**ROAST LOIN OF VENISON**  
Celeriac purée, pumpkin gnocchi,  
redcurrants, red wine jus

**ROAST HALIBUT**  
Charred leeks, pulled mushrooms, hazelnut vinaigrette

## DESSERTS

**TRADITIONAL CHRISTMAS PUDDING**\* (V)  
Vanilla bean custard, brandy butter

**CHOCOLATE TRIO** (V)  
Chocolate torte, chocolate & raspberry yule log,  
double chocolate ice cream

**WHITE CHOCOLATE SNOWBALL MOUSSE** (V)  
Cherries, amaretto crumb, raspberry & pistachio

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

**APPLE & BLACKCURRANT CRUMBLE** (VE)  
Vanilla ice cream

## FOR THE TABLE

**BRITISH CHEESEBOARD** (V)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,  
Cornish Blue, sourdough crisps, Stokes red onion marmalade, rum-soaked figs, celery

## TO FINISH

Coffee, loose leaf tea, truffles, mince pies\*

**CHILDREN'S CHRISTMAS DAY MENU £35**  
(for under 12s)

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

# 'TIS THE SEASON TO TREAT YOURSELF BOXING DAY MENU

3 COURSES FOR £37

## STARTERS

**PUMPKIN & CHESTNUT SOUP** (VE)  
Sage, lemon & pumpkin seed pesto

**SHALLOT, ONION & ARMAGNAC TATIN** (VE)  
Warm green bean salad, rocket & walnut pesto

**NORTH ATLANTIC PRAWN COCKTAIL**  
Classic cocktail sauce, buttered sourdough

**SALMON, HORSERADISH  
& SPINACH FISHCAKE**  
Caper & egg mayonnaise, rocket

**DUCK LIVER PARFAIT**  
Cherry sauce, spiced cranberry & orange toast

## MAINS

**ROAST BREAST OF TURKEY**  
Chestnut & cranberry stuffing, pigs in blankets,  
garlic & thyme roast potatoes, maple roast  
carrots and parsnips, red wine jus

**BUTTERNUT SQUASH  
& BEETROOT RISOTTO** (VE)  
Beetroot crisps, fried sage, pea shoots

**SLOW-COOKED BELLY OF PORK**  
Sage mash, festive spices, Bramley apple butter,  
crackling, red wine jus

**8oz SIRLOIN STEAK**^  
(£5 supplement)  
Dauphinoise potatoes, Bordelaise sauce,  
lightly dressed watercress

**FILLET OF SEABASS**  
Crab bon bons, chargrilled broccoli, lobster & Champagne sauce

## DESSERTS

**TRADITIONAL CHRISTMAS PUDDING**\* (V)  
Vanilla bean custard, brandy butter

**ST CLEMENT'S POSSET** (V)  
Candied orange peel, lemon biscuits

**DARK CHOCOLATE TORTE** (V)  
Brandy snap basket, vanilla ice cream

**FRESH BERRIES** (VE)  
Strawberries, raspberries and blueberries,  
raspberry sorbet

**APPLE & BLACKCURRANT CRUMBLE** (V)  
Vanilla bean custard

## TO FINISH

**BRITISH CHEESEBOARD** (V) (£5 supplement per person)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,  
Cornish Blue, sourdough crisps, Stokes red onion marmalade, roast figs, celery

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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**  
Rhubarb, smoked pancetta, pea shoots

**SEVERN & WYE VALLEY SMOKED SALMON**  
Pickled fennel, orange dressing, dark rye crisps

**PEAR & STILTON TART** (V)  
Cropwell Bishop Stilton, rum-soaked figs,  
rocket, walnuts

**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,  
onion gravy

**FILLET OF SEABASS**  
Crab bon bons, chargrilled broccoli,  
lobster & Champagne sauce

**SLOW-COOKED SALTED PORK BELLY**  
Fondant potato, buttered green beans,  
crackling, red wine jus

**DUO OF VENISON**  
Pan-fried loin and mini venison pie, celeriac mash,  
poached pear, herb crumb

**GARLIC, LEMON & THYME  
CHICKEN BREAST IN PANCETTA** ^  
Bordelaise sauce, fries, lightly dressed watercress

**DESSERTS**

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

**APPLE & BLACKCURRANT CRUMBLE** (VE)  
Vanilla ice cream

**CHOCOLATE TRIO** (V)  
Chocolate torte, chocolate & raspberry yule log,  
double chocolate ice cream

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

**WHITE CHOCOLATE  
SNOWBALL MOUSSE** (V)  
Raspberry, cherries, amaretto crumb

**FOR THE TABLE**

**BRITISH CHEESEBOARD** (V)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,  
Cornish Blue, sourdough crisps, Stokes red onion marmalade, rum-soaked figs, celery

**TO FINISH**

Coffee, loose leaf tea, truffles, mince pies\*

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WE'RE HAVING A  
WONDERFUL CHRISTMAS TIME

**FESTIVE  
AFTERNOON TEA**

**£21 PER PERSON  
(MINIMUM 2 PEOPLE)**

**AVAILABLE 3PM - 4.30PM**

Enjoy our traditional afternoon tea with an exciting festive twist  
served with your choice of loose leaf tea or coffee.

**A SELECTION OF SAVOURIES**

**TURKEY & STUFFING SANDWICH**

**EGG MAYONNAISE SANDWICH**

**CUCUMBER & CREAM CHEESE SANDWICH**

**PIG IN BRICHOE ROLL**

**SMOKED SALMON & CREAM CHEESE ON RYE**

**HOME-BAKED SCONES**

Clotted cream, black cherry jam, strawberry jam (V)

**MINI DESSERTS**

**BELGIAN CHOCOLATE & RASPBERRY YULE LOG**

**APRICOT & ORANGE BAKEWELL**

**RASPBERRY & CHAMPAGNE MARSHMALLOW**

**VICTORIA SANDWICH**

**CHAMPAGNE OR G&T AFTERNOON TEA**

With a glass of Moët & Chandon Impérial Champagne

**£29 PER PERSON**

With a Chase Single-Estate G&T

**£28 PER PERSON**

'TIS THE SEASON TO TREAT YOURSELF  
**FESTIVE  
GLUTEN FREE MENU**

3 COURSES FOR £37

**STARTERS**

**SPICED PARSNIP & APPLE SOUP** (V)  
Parsnip crisps, crispy sprouts

**SEVERN & WYE VALLEY SMOKED SALMON**  
Beetroot, horseradish crème fraîche, orange vinaigrette

**ASPARAGUS & SMOKED PANCETTA**  
Poached Copper Maran egg

**MAINS**

*All served with mulled wine braised red cabbage and shaved brussel sprouts with chestnuts*

**ROAST BREAST OF TURKEY**  
Garlic & thyme roast potatoes, maple roast carrots  
and parsnips, red wine jus

**BUTTERNUT SQUASH &  
BEETROOT RISOTTO** (VE)  
Beetroot crisps, fried sage, pea shoots

**SLOW-COOKED BELLY OF PORK**  
Sage mash, festive spices, Bramley apple butter,  
crackling, red wine jus

**BRAISED BLADE OF BEEF**<sup>A</sup>  
Bubble & squeak, forestiere sauce,  
horseradish crème fraîche, crispy onions

**FILLET OF SALMON**  
Crushed heritage potatoes, garlic butter,  
samphire, lobster & Champagne sauce

**DESSERTS**

**APPLE & BLACKCURRANT CRUMBLE** (VE)  
Vanilla ice cream

**FRESH BERRIES** (VE)  
Strawberries, raspberries & blueberries,  
raspberry sorbet

**ST CLEMENT'S POSSET** (V)  
Candied orange peel, demerara crumble,  
broken meringue

**TO FINISH**

**BRITISH CHEESEBOARD** (V) (£5 supplement per person)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,  
Cornish Blue, sourdough crisps, Stokes red onion marmalade, roast figs, celery

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EAT, DRINK & BE MERRY  
**CHRISTMAS DAY  
GLUTEN FREE MENU**

5 COURSES FOR £85

**STARTERS**

**PUMPKIN & CHESTNUT SOUP** (V)  
Sage, lemon & pumpkin seed pesto  
*Please ask if you would prefer this dish to be vegan*

**PAN-SEARED SCALLOPS**  
Parsnip purée, hazelnut & orange beurre noisette,  
festive spices

**SEVERN & WYE VALLEY SMOKED SALMON**  
Devon crab, avocado, lime, parsley cress

**ASPARAGUS & SMOKED PANCETTA**  
Poached Copper Maran egg

**MAINS**

*All served with garlic & thyme roast potatoes, mulled wine braised red cabbage,  
shaved brussel sprouts with chestnuts, maple roast carrots and parsnips*

**ROAST BREAST OF TURKEY**  
Red wine jus

**ROAST LOIN OF VENISON**  
Celeriac purée, redcurrants, red wine jus

**ROAST HALIBUT**  
Charred leeks, pulled mushrooms,  
hazelnut vinaigrette

**BUTTERNUT SQUASH &  
BEETROOT RISOTTO** (VE)  
Beetroot crisps, fried sage, pea shoots

**DESSERTS**

**HOME-BAKED CHOCOLATE BROWNIE** (V)  
Honeycomb ice cream

**FRESH BERRIES** (VE)  
Strawberries, raspberries & blueberries,  
raspberry sorbet

**APPLE & BLACKCURRANT CRUMBLE** (VE)  
Vanilla ice cream

**FOR THE TABLE**

**BRITISH CHEESEBOARD** (V)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,  
Cornish Blue, sourdough crisps, Stokes red onion marmalade, rum-soaked figs, celery

**TO FINISH**

Coffee, loose leaf tea, truffles

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THE SPIRIT OF CHRISTMAS  
**DRINKS PACKAGES**

**PROSECCO RECEPTION**  
£5 PER PERSON

**MOËT & CHANDON CHAMPAGNE RECEPTION**  
£10 PER PERSON

Make your party planning even easier with our range of drinks packages, suitable for 10 or more guests

**CHAMPAGNE PACKAGE £300**  
Five bottles of Veuve Clicquot Yellow Label (70cl)

**STANDARD WINE PACKAGE £110**

Any five bottles of the below wines:  
Pinot Grigio (Il Pallone)  
Merlot (Halton Estate)  
Pinot Grigio Rosé (Il Pallone)

**PREMIUM WINE PACKAGE £155**

Any five bottles of the below wines:  
Chablis (Jean-Marc Brocard)  
Malbec (Aguaribay)  
Rosé (Angels & Cowboys)

**SUPERIOR WINE PACKAGE £195**

Any five bottles of the below wines:  
Chardonnay (Journey's End)  
Merlot (Eagle's Nest)  
Rose De Léoube (Château Léoube)

**BEER PACKAGE £132**

Thirty bottles of Peroni Nastro Azzurro (330ml)

**WATER £23**

Five large bottles of still or sparkling water (750ml)

**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  
[browns-restaurants.co.uk/giftcards](https://browns-restaurants.co.uk/giftcards)



## LONDON

### **BROWNS BUTLERS WHARF**

Tea Trade Wharf, Shad Thames SE1 2YG  
020 7378 1700

### **BROWNS COVENT GARDEN**

82-84 St. Martin's Lane WC2N 4AG  
020 7497 5050

### **BROWNS MAYFAIR**

47 Maddox Street W1S 2PG  
020 7491 4565

### **BROWNS OLD JEWRY**

8 Old Jewry EC2R 8DN  
020 7606 6677

### **BROWNS VICTORIA**

2 Cardinal Walk, Victoria SW1E 5AG  
020 7821 1450

### **BROWNS WEST INDIA QUAY**

Hertsmere Road E14 4AY  
020 7987 9777

## SOUTH AND MIDLANDS

### **BROWNS BATH**

Old Police Station,  
Orange Grove BA1 1LP  
01225 461 199

### **BROWNS BIRMINGHAM**

7 Spiceal Street B5 4Bh  
0121 643 8708

### **BROWNS BRIGHTON**

3-4 Duke Street BN1 1AH  
01273 323 501

### **BROWNS BLUEWATER**

Water Circus, Kent DA9 9SG  
01322 422880

### **BROWNS BRISTOL**

38 Queens Road,  
Clifton BS8 1RE  
0117 930 4777

### **BROWNS CAMBRIDGE**

23 Trumpington Street CB2 1QA  
01223 461 655

### **BROWNS KINGSTON**

Charter Quay, Surrey KT1 1HT  
0208 974 5698

### **BROWNS MILTON KEYNES**

Midsummer Boulevard  
MK9 2EA  
01908 241118

### **BROWNS NOTTINGHAM**

20 Park Row NG1 6GR  
01159 588183

### **BROWNS OXFORD**

5-11 Woodstock Road OX2 6HA  
01865 511 995

### **BROWNS READING**

The Oracle Centre RG1 2AG  
01189 503137

### **BROWNS WINDSOR**

Barry Avenue, Windsor SL4 1QX  
01753 831 976

## NORTH AND SCOTLAND

### **BROWNS EDINBURGH**

131 George Street EH2 4JS  
0131 225 4442

### **BROWNS GLASGOW**

1 George Square G2 1DY  
0141 221 7828

### **BROWNS LEEDS**

70-72 The Headrow LS1 8EQ  
0113 243 9353

### **BROWNS LIVERPOOL**

Paradise Street L1 3DN  
0151 7091693

### **BROWNS MANCHESTER**

1 York Street M2 2AW  
0161 819 1055

### **BROWNS SHEFFIELD**

St. Pauls Parade S1 2JL  
0114 276 6710

BRASSERIE & BAR

**BROWNS**

ESTABLISHED 1973

[browns-restaurants.co.uk](http://browns-restaurants.co.uk)

Prices may vary depending on location.