



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

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 £34

JOIN US SUNDAY TO TUESDAY,
12PM TO 5PM FOR OUR EARLY WEEK OFFER:
3 COURSES • £29 | 2 COURSES • £25

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 £80

STARTERS

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

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

PEAR & STILTON TART (V)
Croppwell 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** (V)
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 £34

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 £55
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

£20 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 BRIOCHE 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

£28 PER PERSON

With a Chase Single-Estate G&T

£27 PER PERSON

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

3 COURSES FOR £34

JOIN US SUNDAY TO TUESDAY,
12PM TO 5PM FOR OUR EARLY WEEK OFFER:
3 COURSES • £29 | 2 COURSES • £25

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^
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 £80

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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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://www.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](https://www.browns-restaurants.co.uk)

Prices may vary depending on location.