



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

COURTROOMS FESTIVE MENU



An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. 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. ^ = these dishes contain alcohol. * = these dishes contain nuts and alcohol. All prices include VAT at the current rate. Licensing hours apply.



EAT, DRINK AND BE MERRY

COURTROOMS FESTIVE MENU

3 COURSES £40

SERVED WITH A SELECTION OF ARTISAN BREAD & BUTTER
AND UNLIMITED STILL & SPARKLING WATER

STARTERS

ROAST PARSNIP AND APPLE SOUP (V)
Parsnip crisps, rapeseed oil

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

DUCK LIVER PARFAIT
Cherry sauce, pea shoots

NORTH ATLANTIC PRAWN COCKTAIL
Classic cocktail sauce, shredded cos lettuce

MAINS

*All served with garlic & thyme roast potatoes, shaved brussel sprouts
with chestnuts, maple roast carrots and parsnips*

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

SLOW COOKED BELLY OF PORK
Spiced apple pie, crackling, red wine jus

BRAISED BLADE OF BEEF ^
Forestiere sauce, horseradish cream

FILLET OF SALMON
Lobster & Champagne sauce

CRANBERRY & MIXED NUT ROAST (VE)
Onion gravy

DESSERTS

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

DARK CHOCOLATE TORTE (V)
Brandy snap basket, cream

SALTED CARAMEL PROFITEROLES (V)
Devon cream toffee sauce, chocolate popping candy

BISCOFF CHEESECAKE (VE)
Red berries

