



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

4 COURSES £45

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

TO FINISH

BRITISH CHEESEBOARD (V)

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

TEAS, COFFEE, CHOCOLATE TRUFFLES & MINCE PIES* (V)

