



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

5 COURSES £50

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

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A SELECTION OF THREE CHRISTMAS CANAPÉS ON ARRIVAL

Scampi with truffle mayonnaise, Honey & mustard pigs in blankets

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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

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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

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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

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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)

