



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.

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. 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.



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 & APPLE SOUP (V)

Parsnip crisps, rapeseed oil

SMOKED SALMON

Beetroot, lemon crème fraîche, dill mustard dressing, dark rye

DUCK LIVER PARFAIT

Bramley apple purée, hazelnut praline, pickled blackberries

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

Grain mustard mash, baby fennel, cavolo nero, crackling, orange sauce

BRAISED BLADE OF BEEF^

Forestiere sauce, horseradish cream

FILLET OF SALMON

Basil & pistachio crumb, sautéed heritage potatoes, samphire, white wine & lobster sauce

ROAST SQUASH (VE)

Cranberry & mixed nut roast, 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, raspberry & pistachio

BISCOFF CHEESECAKE (VE)

Red berries





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

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, raspberry & pistachio

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)

