BRASSERIE & BAR

BROWNS

ESTABLISHED 1973

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. ^ = dish contain alcohol. * = dish contain nuts.

IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS

FESTIVE MENU

3 COURSES FOR £34

STARTERS

ROAST PARSNIP & APPLE SOUP (V)
Parsnip crisps, crispy sprouts
Please ask if you would prefer this dish to be vegan

NORTH ATLANTIC PRAWN COCKTAIL
Classic cocktail sauce, sourdough

DUCK LIVER PARFAIT^*
Bramley apple purée, hazelnut praline, pickled blackberries

SHALLOT, ONION & ARMAGNAC TATIN^* (VE)
Warm green bean salad, rocket & walnut pesto

SMOKED SALMON
Beetroot, lemon crème fraîche, dill mustard dressing, 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

BRAISED BLADE OF BEEF^
Bubble & squeak, forestiere sauce, horseradish crème fraîche, crispy onions

FILLET OF SALMON^*
Basil & pistachio crumb, sautéed heritage potatoes, samphire, white wine & lobster sauce

SLOW-COOKED BELLY OF PORK
Grain mustard mash, baby fennel, cavolo nero, crackling, orange sauce

SPICED ROAST PUMPKIN* (V)
Classic nut roast, hummus, pomegranate, mint pesto
Please ask if you would prefer this dish to be vegan

DESSERTS

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

SALTED CARAMEL PROFITEROLES (V)
Devon cream toffee sauce, pistachio

DARK CHOCOLATE TORTE (V)
Brandy snap basket, vanilla ice cream

VEGAN CARAMEL BISCUIT CHEESECAKE (VE)
A creamy coconut-based alternative to cheese topping, on a cinnamon biscuit base

LEMON POSSET (V)
Candied lemon peel, macerated blueberries, home-baked biscuits

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