

# Buffet Options

*Available with room hire packages*

## ..... Hot Fork Buffet .....

**27.95 per person**

*Choose three mains and two desserts*

*Served with heritage potatoes, vegetables, a selection of bread rolls, still & sparkling water*

*Hot Fork Buffet will be served as chef's choice if number of attendees are 15 or under*

## Mains

**LAMB KOFTA IN A LIGHTLY SPICED BARBEQUE SAUCE**

**CHICKEN BREAST WITH LEMON & THYME BUTTER**

**CRAYFISH & SALMON RAVIOLI WITH CAPER LEMON BUTTER**

**BEEF BOURGUIGNON<sup>^</sup>**

**OAK SMOKED BEEF MEATBALLS IN TOMATO SAUCE**

**SALMON FILLETS WITH TOMATO, PEPPER & OLIVE SAUCE**

**VEGETABLE LASAGNE (VE)**

**ROAST VEGETABLE & CHEDDAR QUICHE (V)**

**BEETROOT, PORCINI MUSHROOM & LENTIL COTTAGE PIE (V)**

## Desserts

**GLAZED CITRUS TART WITH RASPBERRIES (V)**

**FRESH BERRIES WITH DAIRY-FREE COCONUT "YOGHURT" (VE)**

**BISCOFF CHEESECAKE WITH RED BERRIES (VE)**

**SALTED CARAMEL PROFITEROLES (V)**

*Pre-order required*

BRASSERIE & BAR

**BROWNS**

ESTABLISHED 1973

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## Sandwich Platter

15.95 per person

*Served with crisps, fruit, still & sparkling water*

**SMOKED SALMON, CREAM CHEESE & CHIVES**

**MATURE CHEDDAR & RED ONION MARMALADE (V)**

**HONEY ROAST HAM, TOMATO & WATERCRESS**

## Finger Platter

21.95 per person

*Served with a selection of bread rolls, still & sparkling water and a variety of dips*

**SPICED VEGETABLE PAKORA BITES (VE)**

**ARTICHOKE HOUMOUS (VE)**

**PEPPERED SOLE GOUJONS**

**BREADED HALLOUMI (V)**

**BUTTERFLIED COCONUT KING PRAWNS**

**HONEY & MUSTARD GLAZED PIGS IN BLANKETS**

**BARBEQUE CHICKEN WINGS**

**CHARCUTERIE SELECTION**

**SEASONED WEDGES (VE)**

*Pre-order required*

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# Canapés

3 Canapés: £6 per person

6 Canapés: £12 per person

9 Canapés: £16 per person

*Please select which canapés you would like from the list below*

**HASH BROWN POPCORN** (VE)

Barbeque sauce

**HONEY & MUSTARD GLAZED PIGS IN BLANKETS**

**BREADED HALLOUMI** (V)

Sweet chilli sauce

**WHOLETAIL SCAMPI**

Truffle mayonnaise

**CHERRY TOMATO, MUSHROOM & RED PEPPER BROCHETTE** (VE)

Basil & lemon oil

**CURRIED SWEET POTATO BITES** (VE)

Minted coconut raita, mango purée

..... Desserts .....

**SALTED CARAMEL PROFITEROLES** (V)

Devon cream toffee sauce

**GLAZED CITRUS TART**

Raspberries

*Pre-order required*

BRASSERIE & BAR

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Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. (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. Fish dishes may contain small bones. ^ = contains alcohol, \* = contains nuts and alcohol. An optional service charge of 10% is added to all parties dining at Browns. 100% of this optional charge is shared fairly amongst the team.