



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.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. 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. 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. Please refer to our allergen information at the time of your visit to check for changes.

Dishes containing fish may contain small bones.

Ⓥ = made with vegetarian ingredients, Ⓥe = 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. \*Dish contains nuts

# Courtrooms Festive Menu

4 Courses & a Glass of Prosecco for 50 per person

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

## Starters

**ROAST PARSNIP AND APPLE SOUP** (VE)  
Parsnip crisps, rapeseed oil

**SMOKED SALMON**  
Beetroot, lemon crème fraîche, dill mustard dressing, dark rye

**DUCK PARFAIT** ^  
Bramley apple puree, pumpkin seed brittle, pickled blackberries

**NORTH ATLANTIC PRAWN COCKTAIL**  
Classic cocktail sauce, shredded cos lettuce

## Mains

*All dishes are served with shaved Brussels sprouts with chestnuts*

**BROWNS FESTIVE TURKEY**  
Cranberry stuffing, pigs in blankets, red wine jus

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

**BRAISED BLADE OF BEEF** ^  
Forestiere sauce, horseradish crème fraîche

**FILLET OF SALMON**  
Basil & lemon crumb, sauteed heritage potatoes, samphire, seafood & white wine velouté

**ROAST SQUASH** (VE)  
Cranberry, walnut & almond roast, onion gravy

## Desserts

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

**DARK CHOCOLATE TORTE** (V)  
Brandy snap basket, cream

**SALTED CARAMEL PROFITEROLES** (V)  
Devon cream toffee sauce

**CARAMEL BISCUIT TORTE** (VE)  
Red berries

## To Finish

**CHEESEBOARD** (V)  
Double Gloucester, Shropshire Blue, Barbers Farmhouse Cheddar, Cricket St Thomas Somerset Camembert, sourdough crisps, fig & Bramley apple chutney, celery

**TEAS, COFFEE, CHOCOLATE TRUFFLES ^ & MINCE PIES**

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