



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

Courtooms Festive Menu

3 Courses for 40 per person

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

Starters

ROAST PARSNIP & 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

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