



Have a  
magical  
Christmas  
with Browns.

2021 FESTIVE  
MENUS

Book now.

[www.browns-restaurants.co.uk/christmas](http://www.browns-restaurants.co.uk/christmas)

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



# Christmas is always magical at Browns.

In many ways this Christmas feels more special than ever before.

Celebrate at Browns and you'll be greeted with all our usual refinements, with added festive sparkle, done in our own unique way.

Join us throughout December for our gorgeous menus of indulgent treats, created especially for the season. Delight in Christmas cocktails and pink Champagne, while enjoying our unmistakable Browns festive buzz.

We're open on Boxing Day, Christmas Day and New Year's Eve too, with specially selected menus and the real sense of occasion you want on days like these.

Bring everyone together and let us make this wonderful time of the year that extra bit special for you all – in a way only we can.



**Book your table today.**

Visit [browns-restaurants.co.uk/Christmas](https://browns-restaurants.co.uk/Christmas) or speak to one of our team.

Please note we kindly require a £10 per person deposit for all festive menu and Boxing Day bookings, a £45 per person deposit for all Christmas Day bookings and a £20 per person deposit for New Year's Eve bookings. An optional 10% service charge will be added to all tables, all of which is served fairly amongst the team in this restaurant.

# Festive Menu

Three courses for 34 per person

## 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, buttered sourdough

### DUCK PARFAIT^

Bramley apple purée, pumpkin seed brittle, pickled blackberries

### GLAZED SHALLOT TARTE TATIN^ (VE)

Warm green bean salad, rocket pesto, salted seed granola

### SMOKED SALMON

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

## Mains

### BROWNS FESTIVE TURKEY

Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, red wine jus

### SLOW-COOKED BELLY OF PORK

Grain mustard mash, baby fennel, cavolo nero, crackling, orange & white wine sauce

### FILLET OF SALMON^

Basil & lemon crumb, sautéed heritage potatoes, samphire, seafood & white wine velouté

### BRAISED BLADE OF BEEF^

Bubble & squeak, forestiere sauce, horseradish crème fraîche, crispy onions

*All of the above dishes are served with mulled wine braised red cabbage and shaved Brussels sprouts with chestnuts*

### SPICED ROAST PUMPKIN\* (VE)

Walnut & almond roast, hummus, pomegranate, mint & almond pesto, shaved Brussels sprouts with chestnuts

## Desserts

### CHRISTMAS PUDDING^ (V)

Vanilla bean custard, brandy butter

### SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce

### DARK CHOCOLATE TORTE (V)

Brandy snap basket, vanilla ice cream

### APPLE & CHERRY CRUMBLE (V)

Ginger ice cream

*Please ask if you would prefer this dish to be vegan*

### SPICED ORANGE & CRANBERRY POSSET (V)

Candied orange peel, cinnamon dusted biscuits

## To Finish

### BRITISH CHEESEBOARD (V) (5 supplement per person)

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

# Christmas Day Menu

Five courses for 85 per person

## Starters

### BUTTERNUT & SAGE SOUP (VE)

Toasted pumpkin seeds, sage oil, apple, butternut squash crisps

### TWICE BAKED CROXTON MANOR CHEDDAR SOUFFLÉ (V)

Roasted red onion, cherry tomato & rocket salad, fig & Bramley apple chutney

### PARTRIDGE & PEAR TERRINE

Bramley apple butter, pickled mushrooms, sourdough crisps

### SMOKED SALMON

Devon crab beignet, brown crab mayonnaise, pickled fennel, dark rye, cucumber, micro parsley

### PAN-SEARED SCALLOPS

Butternut squash purée, sautéed sprouts, apple, chestnuts, crispy pancetta

## Mains

### BROWNS FESTIVE TURKEY

Cranberry stuffing, pigs in blankets, red wine jus

### BEEF WELLINGTON

Seared beef fillet wrapped in mushrooms, pancakes and puff pastry, red wine jus

### RACK OF LAMB

Butternut squash fondant, pickled blackberries, red wine jus

### PAN-ROASTED SCOTTISH LOCH-REARED TROUT

Pommes Anna, celeriac purée, samphire, brown shrimp, chargrilled cucumber, king prawn, white wine & Champagne sauce

*All of the above dishes are served with garlic & thyme roast potatoes, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, maple roast carrots and parsnips*

### PORTOBELLO MUSHROOM, CHESTNUT & SPINACH WELLINGTON (VE)

Sautéed beech mushrooms, onion gravy, garlic & thyme roast potatoes, shaved Brussels sprouts with chestnuts, maple roast carrots and parsnips

## Desserts

### CHRISTMAS PUDDING^ (V)

Vanilla bean custard, brandy butter

### MANGO & PASSIONFRUIT SUNDAE (VE)

Coconut panna cotta, passion fruit caramel

### CHOCOLATE TRIO (V)

Double chocolate ice cream in homemade brandy snap basket, salted caramel profiteroles, chocolate mousse flower pot

### SNOWBALL PAVLOVA (V)

White chocolate, fresh raspberry, lemon curd, amaretti crumb, baby Thai basil

### APPLE & CHERRY CRUMBLE (V)

Ginger ice cream

*Please ask if you would prefer this dish to be vegan*

## For The Table

### BRITISH CHEESEBOARD (V)

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

## To Finish

Coffee, tea, truffles\*, mince pies

*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. \*Dish contains nuts*

# Boxing Day Menu

Three courses for 35 per person

## 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, buttered sourdough

### DUCK PARFAIT ^

Bramley apple purée, pumpkin seed brittle, pickled blackberries

### GLAZED SHALLOT TARTE TATIN^ (VE)

Warm green bean salad, rocket pesto, salted seed granola

### SMOKED SALMON

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

## Mains

### BROWNS FESTIVE TURKEY

Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, red wine jus

### SLOW-COOKED BELLY OF PORK

Grain mustard mash, baby fennel, cavolo nero, crackling, orange & white wine sauce

### FILLET OF SALMON^

Basil & lemon crumb, sautéed heritage potatoes, samphire, seafood & white wine velouté

*All of the above dishes are served with mulled wine braised red cabbage and shaved Brussels sprouts with chestnuts*

### 10oz RIBEYE (6 supplement)

Dauphinoise potatoes, Bordelaise sauce\*, dressed watercress

### SPICED ROAST PUMPKIN\* (VE)

Walnut & almond roast, hummus, pomegranate, mint & almond pesto, shaved Brussels sprouts with chestnuts

## Desserts

### CHRISTMAS PUDDING^ (V)

Vanilla bean custard, brandy butter

### SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce

### DARK CHOCOLATE TORTE (V)

Brandy snap basket, vanilla ice cream

### APPLE & CHERRY CRUMBLE (V)

Ginger ice cream

*Please ask if you would prefer this dish to be vegan*

### SPICED ORANGE & CRANBERRY POSSET (V)

Candied orange peel, cinnamon dusted biscuits

## To Finish

### BRITISH CHEESEBOARD (V) (5 supplement per person)

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

# New Year's Eve Menu

Five courses and a Bellini for 55 per person

## Starters

### BUTTERNUT & SAGE SOUP (VE)

Toasted pumpkin seeds, sage oil, apple, butternut squash crisps

### DUO OF DUCK

Confit duck leg bon bons, smoked duck breast, beetroot, orange

### PAN-SEARED SCALLOPS

Parsnip purée, spiced orange beurre noisette, micro parsley

### TWICE BAKED CROXTON MANOR CHEDDAR SOUFFLÉ (V)

Roasted red onion, cherry tomato & rocket salad, fig & Bramley apple chutney

### SMOKED SALMON

Pickled fennel, cucumber ribbons, dill mustard dressing, dark rye crisps

## Mains

### FILLET OF SEA BASS

Chorizo, fennel, white wine & bouillabaisse risotto

### 10oz RIBEYE STEAK^

Confit tomatoes, roast mushrooms, Béarnaise sauce, fries

### PESTO CRUSTED CHICKEN BREAST

Heritage potatoes, wilted spinach, wild mushroom & white wine velouté

### PORTOBELLO MUSHROOM, CHESTNUT & SPINACH WELLINGTON (VE)

Heritage potatoes, sautéed beech mushrooms, green beans, onion gravy

### SLOW-COOKED SALTED PORK BELLY

Sage mash, crackling, baby carrots, cavolo nero, apple & cinnamon glaze, red wine jus

## Prime Steak & Lobster Specials

15 supplement per person

### CHATEAUBRIAND FOR TWO

Served with fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes and your choice of two sauces: Béarnaise\*, peppercorn\* or Bordelaise\*

### WHOLE FRESH LOBSTER

Served with fries, watercress and garlic butter or thermidor sauce

### FILLET STEAK SURF & TURF FOR TWO

Whole fresh lobster, two 7oz fillet steaks, fries, cherry vine tomatoes, and your choice of two sauces: Béarnaise\*, peppercorn\* or Bordelaise\*

*Please ask if you'd like a half portion for one*

## Desserts

### APPLE & CHERRY CRUMBLE (V)

Ginger ice cream

*Please ask if you would prefer this dish to be vegan*

### SNOWBALL PAVLOVA (V)

White chocolate, fresh raspberry, lemon curd, amaretti crumb, baby Thai basil

### CHOCOLATE TRIO (V)

Double chocolate ice cream in homemade brandy snap basket, salted caramel profiteroles, chocolate mousse flower pot

### MANGO & PASSIONFRUIT SUNDAE (VE)

Coconut panna cotta, passionfruit caramel

### STICKY TOFFEE PUDDING (V)

Ginger ice cream, salted seed granola

## For The Table

### BRITISH CHEESEBOARD (V)

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

## To Finish

Coffee, tea, truffles\*

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# Festive Gluten Free Menu

Three courses for 34 per person

## Starters

### PARSNIP & APPLE SOUP (V)

Parsnip crisps, crispy sprouts

*Please ask if you would prefer this dish to be vegan*

### TENDERSTEM® BROCCOLI & SMOKED PANCETTA

Poached Copper Maran heritage hen egg

### SMOKED SALMON

Beetroot, lemon crème fraîche, dill mustard dressing

## Mains

### BROWNS FESTIVE TURKEY

Garlic & thyme roast potatoes, maple roast carrots and parsnips, red wine jus

### SLOW-COOKED BELLY OF PORK

Grain mustard mash, baby fennel, cavolo nero, crackling, orange & white wine sauce

### BRAISED BLADE OF BEEF^

Bubble & squeak, forestiere sauce, horseradish crème fraîche, crispy onions

### FILLET OF SALMON

Sautéed heritage potatoes, samphire, seafood & white wine velouté

*All of the above dishes are served with mulled wine braised red cabbage and shaved Brussels sprouts with chestnuts*

### BUTTERNUT SQUASH & BEETROOT RISOTTO (VE)

White wine, beetroot crisps, fried sage, pea shoots

## Desserts

### APPLE & CHERRY CRUMBLE (V)

Ginger ice cream

*Please ask if you would prefer this dish to be vegan*

### SPICED ORANGE & CRANBERRY POSSET (V)

Candied orange peel, cinnamon crumble

### FRESH BERRIES (VE)

Strawberries, raspberries and blueberries, raspberry sorbet

## To Finish

### BRITISH CHEESEBOARD (V) (5 supplement per person)

Double Gloucester, Shropshire Blue, Barbers Farmhouse Cheddar, Cricket St Thomas Somerset Camembert, fig & Bramley apple chutney, celery



**Browns Brasserie & Bar  
are delighted to be  
accredited by Coeliac UK**

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

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# Christmas Day Gluten Free Menu

Five courses for 85 per person

## Starters

### **BUTTERNUT & SAGE SOUP** (VE)

Toasted pumpkin seeds, sage oil, apple, butternut squash crisps

### **SMOKED SALMON**

Devon crab beignet, brown crab mayonnaise, pickled fennel, cucumber, micro parsley

### **PAN-SEARED SCALLOPS**

Butternut squash purée, sautéed sprouts, apple, chestnuts, crispy pancetta

### **TENDERSTEM® BROCCOLI & SMOKED PANCETTA**

Poached Copper Maran heritage hen egg

## Mains

### **BROWNS FESTIVE TURKEY**

Red wine jus

### **PAN-ROASTED SCOTTISH LOCH-REARED TROUT**

Pommes Anna, celeriac purée, samphire, brown shrimp, chargrilled cucumber, king prawn, white wine & Champagne sauce

### **RACK OF LAMB**

Butternut squash fondant, pickled blackberries, red wine jus

*All of the above dishes are served with garlic & thyme roast potatoes, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, maple roast carrots and parsnips*

### **BUTTERNUT SQUASH & BEETROOT RISOTTO** (VE)

White wine, beetroot crisps, fried sage, pea shoots

## Desserts

### **HOME-BAKED CHOCOLATE BROWNIE** (V)

Honeycomb ice cream

### **FRESH BERRIES** (VE)

Strawberries, raspberries, blueberries, raspberry sorbet

### **APPLE & CHERRY CRUMBLE** (V)

Ginger ice cream

*Please ask if you would prefer this dish to be vegan*

## For The Table

### **BRITISH CHEESEBOARD** (V)

Double Gloucester, Shropshire Blue, Barbers Farmhouse Cheddar, Cricket St Thomas Somerset Camembert, fig & Bramley apple chutney, celery

## To Finish

Coffee, tea, truffles\*



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# Children's Festive Menu

Three courses for 16, 2 courses for 14

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## Starters

**TOMATO & BASIL SOUP** (V)  
Sourdough bread & butter

**PRAWN COCKTAIL**  
Chopped iceberg, classic cocktail sauce

**GARLIC BREAD** (V)  
Toasted sourdough, garlic & parsley butter

**VEGETABLE CRUDITÉS** (VE)  
Cucumber, carrot and pepper batons, smashed avocado

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## Mains

**BROWNS FESTIVE TURKEY**  
Roast potatoes, Brussels sprouts with chestnuts, maple roast carrots & parsnips,  
cranberry stuffing, pigs in blankets, onion gravy

**TOMATO LINGUINE** (VE)  
Slow roast heirloom tomato sauce

**FILLET OF SALMON**  
Buttered mash, dressed watercress

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## Desserts

**SALTED CARAMEL PROFITEROLES** (V)  
Whipped cream

**ICE CREAM** (V)  
Choose two scoops of vanilla or chocolate

**HOME-BAKED CHOCOLATE BROWNIE** (V)  
Honeycomb ice cream

**FRESH BERRIES** (VE)  
Strawberries, raspberries, blueberries, raspberry sorbet



# Children's Christmas Day Menu

Four courses for 37 per child

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## Starters

**TOMATO & BASIL SOUP** (VE)  
Sourdough bread

**PRAWN COCKTAIL**  
Chopped iceberg, classic cocktail sauce

**GARLIC BREAD** (V)  
Toasted sourdough, garlic & parsley butter

**VEGETABLE CRUDITÉS** (VE)  
Cucumber, carrot & pepper batons, smashed avocado

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## Mains

**BROWNS FESTIVE TURKEY**  
Cranberry stuffing, pigs in blankets, onion gravy

**SEARED FILLET OF BEEF WELLINGTON**  
Onion gravy

**FILLET OF SALMON**  
Buttered mash, dressed watercress

*All of the above dishes are served with garlic & thyme roast potatoes,  
shaved Brussels sprouts with chestnuts and maple roast carrots and parsnips*

**TOMATO LINGUINE** (VE)  
Slow roast heirloom tomato sauce

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## Desserts

**HOME-BAKED CHOCOLATE BROWNIE** (V)  
Honeycomb ice cream

**SALTED CARAMEL PROFITEROLES** (V)  
Whipped cream

**ICE CREAM** (V)  
Choose two scoops of vanilla or chocolate

**FRESH BERRIES** (VE)  
Strawberries, raspberries, blueberries, raspberry sorbet

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## To Finish

**HOT CHOCOLATE, MINCE PIES** (V)




# Festive Afternoon Tea

With a glass of Moët et Chandon Impérial Champagne 30 per person

With a glass of prosecco 25 per person

Available 3pm – 4.30pm

## Savouries



Sandwiches: Prawn & baby gem lettuce, turkey & cranberry, cucumber & cream cheese  
Heritage hen egg mayo brioche roll  
Smoked salmon & cream cheese on whisky & thyme oat cake

## Warm Scones

Clotted cream, strawberry jam, apricot jam

## Mini Cakes & Puddings

Mini mince pies, Victoria sponge, lemon drizzle cake, almond macarons,  
chocolate mousse flowerpot



# Drinks Packages

Complement your party with our range of drinks packages, each suitable for 10 guests.

## Prosecco Reception

5 per person

## Moët & Chandon Champagne Reception

10 per person

## Veuve Champagne Package 285

Five bottles of Veuve Clicquot Yellow Label (70cl)

## Moët Champagne Package 235

5 bottles of Moët & Chandon Impérial Champagne (70cl)

## Standard Wine Package 110

Any five bottles of the below wines:  
Pinot Grigio (Il Pallone)  
Merlot (Halton Estate)  
Pinot Grigio Rosé (Il Pallone)

## Premium Wine Package 155

Any five bottles of the below wines:  
Riesling (Chateau Ste. Michelle)  
Malbec (Aguaribay)  
Mirabeau Forever Summer

## Superior Wine Package 190


Any five bottles of the below wines:  
Chardonnay (Journey's End)  
Merlot (Eagle's Nest)  
Rose De Léoube (Château Léoube)

## Beer Package 130

Thirty bottles of Peroni Nastro Azzurro (330ml)

## Water 20

Five large bottles of still or sparkling water (750ml)





# Gift Cards.

We've created many great memories with our Browns gift cards, from relaxing brunches to romantic dinners for two, Champagne afternoon teas to Sunday Roasts with the family.

Choose either a digital gift card (sent by email or text) or a physical gift card, delivered by post with a personalised greetings card.



## How to buy a Browns gift card.

It's easy! Buy online at [browns-restaurants.co.uk/giftcards](https://browns-restaurants.co.uk/giftcards) or pick up a physical gift card in your local Browns.



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.

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