



Have a
magical
Christmas
with Browns.

2021 FESTIVE
MENUS

Book now.

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 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

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

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

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

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

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

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

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 310

Five bottles of Veuve Clicquot Yellow Label (70cl)

Moët Champagne Package 260

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

Standard Wine Package 115

Any five bottles of the below wines:

Pinot Grigio (Il Pallone)

Merlot (Halton Estate)

Pinot Grigio Rosé (Il Pallone)

Premium Wine Package 165

Any five bottles of the below wines:

Riesling (Chateau Ste. Michelle)

Malbec (Aguaribay)

Mirabeau Forever Summer

Superior Wine Package 200

Any five bottles of the below wines:

Chardonnay (Journey's End)

Merlot (Eagle's Nest)

Rose De Léoube (Château Léoube)

Beer Package 140

Thirty bottles of Peroni Nastro Azzurro (330ml)

Water 22

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 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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